





Grilled Flatbread Pizza

with Mozzarella, Tomato & Nutty Pesto

 20-30min  2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Broil the naan in place of grilling in step 3 to toast on one side, about 3 minutes. After adding the tomatoes, mozzarella, and Parmesan, return to the top oven rack and broil until cheese is melted and the bottom of the flatbread is crisp and browned, about 3 minutes more.

What we send

- 1,3,6,7
- 7
- 7
- 7
- 15

What you need

Tools

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1030kcal, Fat 68g, Carbs 63g, Protein 41g



1. Prep ingredients

Thinly slice **mozzarella**. Finely grate **Parmesan**. Zest **lemon**, then squeeze **1 tablespoon juice** into a small bowl, keeping them separate. Remove core from **tomatoes**, then thinly slice.



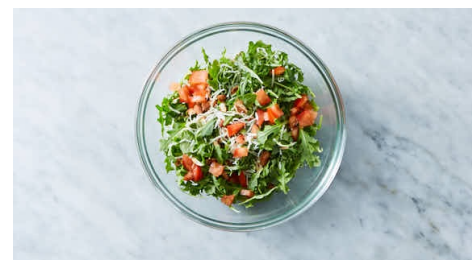
4. Cook flatbreads

Return **flatbreads** to grill and cook, covered, until bottom is crisp and browned, and cheese is melted, about 3 minutes. Reduce heat if bottom is browning too quickly. Transfer to a cutting board.



2. Grill naan

Heat a grill or grill pan to high. Brush **naan** on both sides with **oil**. Reduce grill heat to medium, and add naan. Grill on one side only until lightly browned and crisp, about 3 minutes. Remove naan from grill and flip naan, so it is grilled-side up.



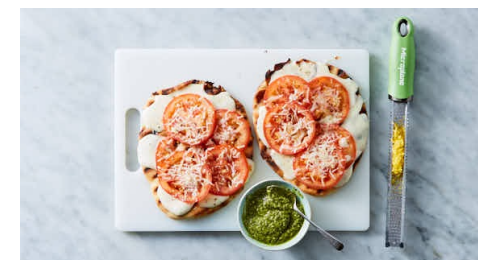
5. Make salad

Meanwhile, roughly chop **almonds**. In a large bowl, whisk together **lemon juice**, **2 tablespoons oil**, and $\frac{1}{8}$ **teaspoon sugar**. Season to taste with **salt** and **pepper**. Add **arugula**, **chopped almonds**, **remaining Parmesan**, and **any remaining tomatoes**, and toss to coat.



3. Add toppings

Divide **mozzarella** among **naan**, then top with **tomato slices** to cover (roughly chop any remaining slices and save for the salad). Season with **salt** and **pepper**. Evenly sprinkle **half of the Parmesan** over **flatbreads** (save rest for salad).



6. Finish & serve

Sprinkle **some of the lemon zest** and spoon **half of the pesto** (save rest for own use) over top of **flatbreads**, then cut into wedges. Serve **grilled caprese flatbreads** with **arugula salad** alongside. Enjoy!