

DINNERLY



Grilled Caprese Flatbread with Pesto & Parmesan

 20-30min  4 Servings

A Caprese Salad consists of mozzarella, tomatoes, and basil. A flatbread consists of a crispy, crunchy base and vibrant toppings. This dinner combines the best of both dishes to create a super tasty, super quick dinner that will give everyone pizza feels, but with no dough to deal with. We've got you covered!

WHAT WE SEND

- Mediterranean pitas ^{1,6,11}
- mozzarella ⁷
- Parmesan ⁷
- pesto ⁷
- plum tomatoes
- fresh parsley

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

- box grater

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 46g, Carbs 44g, Proteins 25g



1. Prep ingredients

Thinly slice **all of the mozzarella**. Coarsely grate **all of the Parmesan** on the large holes of a box grater. Cut **tomatoes** in half lengthwise, then thinly slice crosswise. Pick **parsley leaves** from stems and coarsely chop leaves.



2. Marinate tomatoes

Heat a grill or grill pan to high. In a large bowl, combine **1 tablespoon vinegar** and **1½ tablespoons oil**; season to taste with **salt** and **pepper**. Add **tomatoes** to **dressing** and toss to combine.



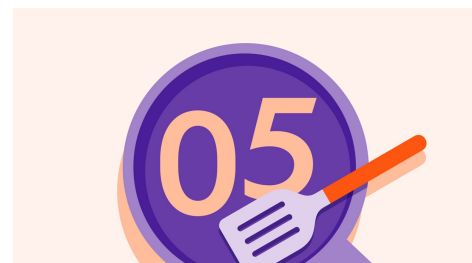
3. Grill pitas

Brush **pitas** on both sides with **oil**. Reduce grill or grill pan to medium heat, and grill pitas, in batches if necessary, on one side only until lightly browned and crisp, about 3 minutes. Repeat with any remaining pitas.



4. Build flatbreads & grill

Transfer **pita** to a cutting board, grilled-side up. Spread **half of the pesto** on the 4 pitas and top with **mozzarella** and **half of the Parmesan**. Return pitas to the grill or grill pan, in batches if necessary. Cover and cook until cheese is melted, about 3 minutes. Repeat with remaining pitas.



5. Finish flatbreads & serve

Add **chopped parsley** and **remaining Parmesan** to bowl with **tomatoes** and toss to combine. Serve **flatbreads** topped with **some of the tomato salad** and **remaining pesto**. Cut **flatbread** into wedges and serve **remaining tomato salad** on the side. Enjoy!



6. No grill, no problem!

Preheat broiler with top rack 6 inches from heat source. Toast pitas directly on oven rack, in batches if necessary, about 1–2 minutes per side. Assemble pitas and transfer to 2 rimmed baking sheets; broil, in batches if necessary, 2–3 minutes.