



Summer Squash Mini Pizzas

with Cilantro-Almond Pesto & Salad



20-30min



2 Servings

They say we should eat the rainbow and this dish makes it happen! Red Fresno chiles are sautéed with sweet yellow squash, topped with a mozz-Parm combo, then baked to golden-brown perfection. The rustic pesto combines almonds, fresh cilantro, and garlic and is drizzled on the pizza for a vibrant pop of herbacious green. Cook, relax, and enjoy!

What we send

- Fresno chile
- garlic
- fresh cilantro
- yellow squash
- Boston lettuce

What you need

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

Tools

- box grater
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750.0kcal, Fat 53.0g, Proteins 26.0g, Carbs 44.0g

1. Prep ingredients

Preheat broiler with oven rack 6 inches from heat source. Peel and finely chop **1 teaspoon garlic**. Pick **1 tablespoon cilantro leaves** from stems, then reserve remaining leaves and **stems** for step 2. Remove stem and seeds from **chile**, then thinly slice (half or all, depending on heat preferences). Trim ends from **squash**, halve lengthwise, then thinly slice.

4. Toast pita & grate cheese

Brush **pita** all over with **oil**. Transfer to a rimmed baking sheet. Broil until lightly browned on one side, 1-2 minutes (watch closely, as broilers vary). Remove from oven, then flip pita over. Return to oven and broil 30 seconds more. Coarsely grate **mozzarella** and **Parmesan** on large holes of box grater.

2. Assemble pesto

Finely chop **almonds, remaining cilantro leaves and stems**, and **½ teaspoon of the garlic together**. (Feel free to pulse pesto ingredients in a food processor, if you prefer.) Transfer to a medium bowl. Stir in **2 tablespoons oil**. Season to taste with **salt and pepper**.

5. Assemble pizza

Divide **cheese** between **pizzas**. Top with **squash** and **chiles**. Drizzle with **olive oil**, and season with **a pinch each salt and pepper**. Broil 6 inches from heat source until cheese melts and is browned in spots, 3-4 minutes (watch closely, as broilers vary).

3. Assemble pizzas

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **squash**, sliced **chile** (half or all depending on heat preference), and the **remaining garlic**. Season with **a pinch each salt and pepper**. Cook, stirring frequently until lightly browned and tender, 4-5 minutes. Remove skillet from heat.

6. Finish & serve

In a medium bowl, whisk **1½ teaspoons vinegar** and **1 tablespoon oil** to combine. Season to taste with **salt and pepper**. Tear **lettuce leaves** into bite-sized pieces, then add to **vinaigrette** and stir gently to coat. Spoon **pesto** over **pizzas**, then cut into wedges. Garnish **pizzas** with **remaining whole cilantro leaves**. Enjoy!