



Summer Squash Mini Pizzas

with Cilantro-Almond Pesto & Salad



30-40min



4 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

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

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 710.0kcal, Fat 49.0g, Proteins 23.0g, Carbs 40.0g



1. Prep ingredients

Preheat broiler with oven rack 6 inches from heat source. Peel and finely chop **2 teaspoons garlic**. Pick **2 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 **1 teaspoon of the garlic** together. Transfer to a medium bowl. Stir in **¼ cup oil**. Season to taste with **salt** and **pepper**.



5. Assemble pizzas

Divide **cheese** between **pizzas**. Top with **squash** and **chiles**. Drizzle with **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 **2 tablespoons oil** in a large 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 **2 teaspoons vinegar** and **1½ tablespoons 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!