



Caramelized Onion, Mushrooms, and Basil Pizza with a Mixed Greens Salad

Prep Time: 20 min.
Cook Time : 45 min.
Serves: 4

NUTRITION FACTS, PER SERVING:
370 calories
16g total fat
1020 mg of sodium



INGREDIENTS: **** Items not included in kit**

- Cornmeal, for dusting
- 3 Tbsp. extra-virgin olive oil, plus extra for drizzling**
- 2 Tbsp. unsalted butter, at room temperature**
- 2 large onions, thinly sliced (3 cups)
- 1/4 tsp. salt*
- 1/4 tsp. ground black pepper**
- 2 cups sliced mushrooms - **Wash before slicing**
- All-purpose flour, for dusting**
- 2 pizza dough balls
- 1 cup crumbled Gorgonzola Cheese (**divide in half**)
- 1/4 cup chopped fresh basil leaves
- Mixed Greens
- Salt and pepper to taste**

DIRECTIONS:

1. Put an oven rack in the center of the oven. Preheat the oven to 475 degrees F. Sprinkle heavy baking sheet (without sides makes it easier to slide dough on and cut) with **cornmeal** and set aside.
2. In large skillet, melt **3 Tbsp. of olive oil and 2 TB butter** over medium low heat. Add the **onions, salt, and pepper**. Cook stirring occasionally, until golden and caramelized, about 20 minutes. Increase the heat to medium-high and add the **sliced mushrooms**. Cook, stirring constantly, until mushrooms are browned and no longer wet. Set aside to cool slightly.
3. On a lightly **floured** work surface, roll out the **dough** into a 13-inch diameter circle, about 1/4 inch thick. Transfer the dough to the prepared baking sheet and drizzle with **olive oil**. Spread **half** of the **onion and mushroom mixture** evenly over the dough, leaving a 1 inch border. Sprinkle **1/2 of the gorgonzola cheese** on top. Bake until crust is golden and the cheese has melted, about 15 – 17 minutes. While the first pizza is baking, **repeat process and make second pizza**. Remove pizza from oven and sprinkle with **chopped basil**. Cut pizza into wedges and serve. Sprinkle baking sheet again with **cornmeal** and bake second pizza while you enjoy the first pizza.
4. Rinse and dry the **mixed greens** and serve with your favorite salad dressing.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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Summer Pesto Orzo with Charred Corn and Goat Cheese

Prep Time: 20 min.

Cook Time : 20 min.

Serves: 4

NUTRITION FACTS, PER SERVING:

626 calories

29.7 g total fat

260 mg of sodium



INGREDIENTS: **** Items not included in kit**

- 2 ears of corn
- 2 lemons
- 1/3 cup sliced almonds
- 4 oz goat cheese
- 8 oz. snow peas
- 1 1/2 cups orzo
- 8 oz baby spinach
- 1 cup pesto
- Olive oil**
- Salt and pepper**

DIRECTIONS:

1. Wash and dry all fresh produce. Bring a medium saucepan of salted water to boil. Slice the **corn kernels** off the corn cob. Do this in a large bowl to stop the kernels from flying everywhere. Trim the **snow peas** and slice in half lengthways. Zest one **lemon**, then slice into wedges.
2. Add the **orzo** to the boiling water and cook for 7 to 8 minutes, or until al dente. In the last minute of cook time, add the **snow peas** and cook until tender. Drain the orzo and snow peas together and rinse under cold water to stop the cooking process.
3. While the orzo cooks, heat a medium skillet over medium high heat. Add the **sliced almonds** and toast tossing for 2 minutes. Transfer to a bowl.
4. Add a drizzle of **olive oil** to the skillet over medium heat and add the **corn**. Cook tossing occasionally for 4-5 minutes or until golden and lightly charred. (Cover with a lid to stop the kernels from popping out).
5. In a large bowl, combine **3 tbsp of olive oil** with the **lemon zest**, squeeze the **juice** of half a lemon and a pinch of **salt and pepper**. Add the **orzo, snow peas, baby spinach leaves, charred corn** and **1/2 the goat cheese**. Toss to coat.
6. Divide the orzo salad between four bowls and top with a small dollop of **pesto**. Toss the salad to blend with the pesto. Top with **toasted almonds** and remaining **goat cheese**. Serve with the remaining **lemon wedges**.

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