PREP: 10 MIN TOTAL: 30 MIN DU LEVEL1







-HELLO-

HOT HONEY

Just add chili flakes to turn up the heat

INGREDIENTS:	FOR 2 PEOPLE:	FOR 4 PEOPLE:	
Yellow Squash	1	2	
• Scallions	2	4	
• Lemon	1	2	
Grape Tomatoes	4 oz	8 oz	
Pine Nuts (Contains: Tree Nuts)	1 oz	2 oz	
• Flatbreads (Contains: Wheat)	2	4	
• Fresh Mozzarella (Contains: Milk)	4 oz	8 oz	
Mixed Greens	3 oz	6 oz	
• Basil	½ oz	½ oz	
• Chili Flakes 🥒	1 tsp	1 tsp	
Honey	2 tsp	4 tsp	

START STRONG

Toasting the pine nuts brings out some of their best flavors.Just make sure to watch the pan vigilantly as they brown—

BUST OUT-

- Large pan Baking sheet
- Medium bowl
- Olive oil (2 tsp | 4 tsp)



they can easily burn.

PREHEAT AND PREP
Wash and dry all produce.
Preheat oven to 450 degrees.
Halve squash lengthwise, then thinly slice crosswise into halfmoons. Thinly slice scallions.
Halve lemon. Halve tomatoes lengthwise.



TOAST PINE NUTS
Heat a large pan over
medium heat. Add pine nuts
and cook until golden brown
and fragrant, 3-4 minutes,
tossing frequently. (TIP: If nuts
seem like they might burn,
remove pan from heat for a few
seconds.) Remove nuts from pan
and set aside.



COOK SCALLIONS AND

Heat a drizzle of olive oil in same pan over medium-high heat. Add scallions and cook until fragrant, 30 seconds. Add squash to pan and cook until soft and lightly browned, 5-6 minutes, tossing. Season with salt and pepper.



BAKE FLATBREADS
Place flatbreads on a
baking sheet. Tear mozzarella
cheese into small pieces and
scatter over flatbreads. Top with
squash mixture. Bake until
cheese is melted and flatbreads
are turning golden brown, 10
minutes.



Make SALAD
Meanwhile, toss mixed
greens and tomatoes with a
squeeze of lemon and a drizzle
of olive oil in a medium bowl.
Season with salt and pepper.



FINISH AND SERVE
Tear leaves from basil and scatter over flatbreads. Finish with pine nuts, a pinch of chili flakes (to taste) and a drizzle of honey. Cut flatbreads into slices and serve with salad on the side.

OUTSTANDING!

This one really squashes pizza delivery.