



BOCCONCINI CAPRESE FLATBREAD

with Nectarines and Basil

VEGGIE



HELLO

NECTARINES

These stone fruits are in-season and ripe for the picking

TIME: 30 MIN



Bocconcini Cheese



Naan Bread



Cherry Tomatoes



Nectarine



Mint



Basil



Balsamic Glaze



Pine Nuts



Basil Pesto

BUST OUT

- Medium Non-Stick Pan
- Measuring Spoons
- Tongs
- Salt and Pepper
- Medium Bowl
- Olive or Canola Oil
- Baking Sheet

INGREDIENTS

2-person | 4-person

- Bocconcini Cheese **2** 100 g | 200 g
- Naan Bread **1,2,3** 2 | 4
- Cherry Tomatoes 113 g | 227 g
- Nectarine 135 g | 270 g
- Mint 7 g | 7 g
- Basil 14 g | 28 g
- Balsamic Glaze **9** 2 tbsp | 2 tbsp
- Pine Nuts **5** 28 g | 56 g
- Basil Pesto **2,5** ¼ cup | ½ cup

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0** Fish/Poisson
- 1** Wheat/Blé
- 2** Milk/Lait
- 3** Egg/Oeuf
- 4** Soy/Soja
- 5** Tree Nut/Noix
- 6** Mustard/Moutarde
- 7** Peanut/Cacahuète
- 8** Sesame/Sésame
- 9** Sulphites/Sulfites
- 10** Crustacean/Crustacé
- 11** Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your broiler to **high** (to toast the naan and melt the cheese). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Halve **bocconcini**. Halve, pit, and cut **nectarine** into ¼-inch slices. Finely chop **1 tbsp mint** (dbl for 4 ppl).



2 TOAST NAAN On a baking sheet, add **naan**. (**NOTE:** It's ok if they overlap!) Broil in **middle** of oven, until golden-brown, 2-3 min. (For 4 ppl, broil in 2 batches). Using tongs, flip **toasted naans**.



3 TOAST PINE NUTS Heat a medium non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate and set aside.



4 COOK TOMATOES To the same pan, add **½ tbsp oil** (dbl for 4 ppl), then **tomatoes**. Cook, stirring occasionally, until about to burst, 2-3 min. Remove pan from heat. Season with **salt and pepper**.



5 ASSEMBLE & BROIL NAAN Spread **pesto** over **naan**, then top with **bocconcini** and **nectarines**. Season with **salt and pepper**. Broil in **middle** of oven, until **bocconcini** is melted, 3-4 min. While **flatbreads** broil, tear **basil leaves** into a medium bowl, then add **mint** and **½ tbsp oil** (dbl for 4 ppl). Season with **salt and pepper**.



6 FINISH AND SERVE Top **naan** with **tomatoes**, then sprinkle over **toasted pine nuts**. Top with **basil herb salad** and drizzle over as much **balsamic glaze** as you like. Cut **naan** in half and divide between plates.

BRIGHT!

This summer flatbread is sweet and savoury