



GRILLED CHICKEN PIZZA WITH NECTARINE

Balsamic Glaze and Arugula

PRONTO



HELLO

NECTARINES

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

TIME: 35 MIN



Chicken Breasts



Naan Bread



Nectarine



Baby Arugula



Mozzarella Cheese, shredded



Balsamic Glaze



Black Peppercorns, crushed



Shallot



Garlic

BUST OUT

- Large Bowl
- Whisk
- 2 Baking Sheets
- Small Bowl
- Sugar (1 tsp | 2 tsp)
- Unsalted Butter 2 (2 tbsp | 4 tbsp)
- Measuring Spoons
- Paper Towels
- Garlic Press
- Large Non-Stick Pan
- Silicone Brush
- Salt and Pepper
- Olive or Canola Oil

INGREDIENTS

2-person | 4-person

- Chicken Breasts 2 | 4
- Naan Bread 1,2,3 2 | 4
- Nectarine 135 g | 270 g
- Baby Arugula 56 g | 113 g
- Mozzarella Cheese, shredded 2 ½ cup | 1 cup
- Balsamic Glaze 9 2 tbsp | 4 tbsp
- Black Peppercorns, crushed 1 ½ tsp | 1 ½ tsp
- Shallot 100 g | 200 g
- Garlic 6 g | 12 g

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 soya, 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.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Preheat your oven to **450°F** (to roast chicken, toast naan and bake pizzas). Start prepping when your oven comes up to temperature!



1 COOK CHICKEN
Wash and dry all produce.* Pat **chicken** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, until golden, 2-3 min per side. Transfer **chicken** to a baking sheet. Roast, in **middle** of oven, until cooked through, 8-11 min. (**TIP:** Cook each piece to a min. internal temp. of 74°C/165°F, as size may vary.**)



4 TOAST NAAN
In a small bowl, combine **garlic** and **1 tbsp oil** (dbl for 4 ppl). On another baking sheet, arrange **naan** and brush over **garlic oil**. Toast, in **top** of oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on the naan so that it doesn't burn!)



2 PREP
Meanwhile, wipe the same pan clean and set aside. Cut four sections off **nectarine**, avoiding the pit, then cut into ¼-inch slices. Peel, then cut **shallot** into thin slices. Peel, then mince or grate **garlic**. In a large bowl, whisk together **half the balsamic glaze**, **½ tsp sugar** (dbl for 4 ppl), **1 tbsp water** (dbl for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**.



5 ASSEMBLE PIZZA
Slice **chicken**. Working on the baking sheet, top **toasted naans** with **nectarine mixture**, **chicken** and **cheese**. Bake, in **middle** of oven, until **cheese** bubbles 4-5 min. (**NOTE:** Use two baking sheets for 4 ppl.)



3 COOK NECTARINES
Heat the pan over medium heat. When the pan is hot, add **1 tbsp butter** (dbl for 4 ppl). Stir until melted, then add **shallots**. Cook, stirring often, until softened, 2-3 min. Add **nectarines** and sprinkle over **½ tsp sugar** (dbl for 4 ppl). Cook, stirring often, until golden-brown, 2-3 min.



6 FINISH AND SERVE
To **dressing**, add **arugula** and toss to combine. Cut **pizzas** into quarters. Top with some **arugula salad** and sprinkle over some **black pepper**. Drizzle over **remaining glaze**. Serve **remaining arugula salad** on the side.

SUMMERY!

This summer pizzas are sweet and savoury!