



Cheesy Fajita Pizza

with Peppers, Onions & Mixed Greens



40 minutes



For 4 people

This fajita pizza is the mashup of all mashups. All the bell pepper-y goodness we love about fajitas, melted cheese, cool sour cream, and caramelized onions, all on yeasty pizza dough. It's a surefire hit, and we're betting kids won't complain about eating with their hands! Cook, relax, and enjoy!

What we send

- 12 oz red bell peppers
- 11 oz red onion
- 2½ oz tomato paste (use 3 Tbsp)
- 1.7 oz red wine vinegar
- 1 tsp dried oregano
- 8 oz shredded cheddar cheese ²
- 2 tsp ground cumin
- 18 oz pizza dough ¹
- 2 oz sour cream ²
- 5 oz baby arugula

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- 2 rimmed baking sheets
- large skillet
- box grater

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

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 656kcal, Fat 30.9g, Proteins 22.0g, Carbs 64.3g



1. Prep ingredients

Preheat oven to 500°F with rack in lowest position. Set a baking sheet upside down on the rack to preheat. Halve **peppers**, remove stem and seeds; cut into ½-inch pieces. Halve, peel, and thinly slice **onion**. In a bowl, combine **3 tablespoons tomato paste** (save the rest), with **1½ tablespoons each vinegar and water**, and **½ teaspoon each oregano, salt and pepper**.



4. Prep sour cream

In a small bowl, combine **sour cream** with **1-2 tablespoons water** (until consistency of heavy cream) and season to taste with **salt and pepper**.



2. Sauté vegetables

Heat **2 teaspoons oil** in a large skillet over high. Add **peppers, onions, ½ teaspoon salt**, and **a few grinds pepper**. Cook, stirring occasionally, until softened and just beginning to brown, 4-5 minutes. Stir in **cumin** and **remaining oregano** and cook until fragrant, about 1 minute more. Remove from heat to cool slightly.



5. Make salad

In a medium bowl, whisk **remaining vinegar** with **2 tablespoons oil** and season with **salt and pepper**. Add **arugula** and gently toss.



3. Make pizzas




Lightly **oil** a second rimmed baking sheet. Stretch **dough** to edges of sheet. If it resists and springs back, let rest 5 minutes, then stretch again. Spread with **tomato paste mixture**; top with **sautéed vegetables**, and **cheese**. Transfer sheet to oven, set it directly onto the preheated baking sheet. Bake until browned and bubbling, 12-14 minutes (watch closely).

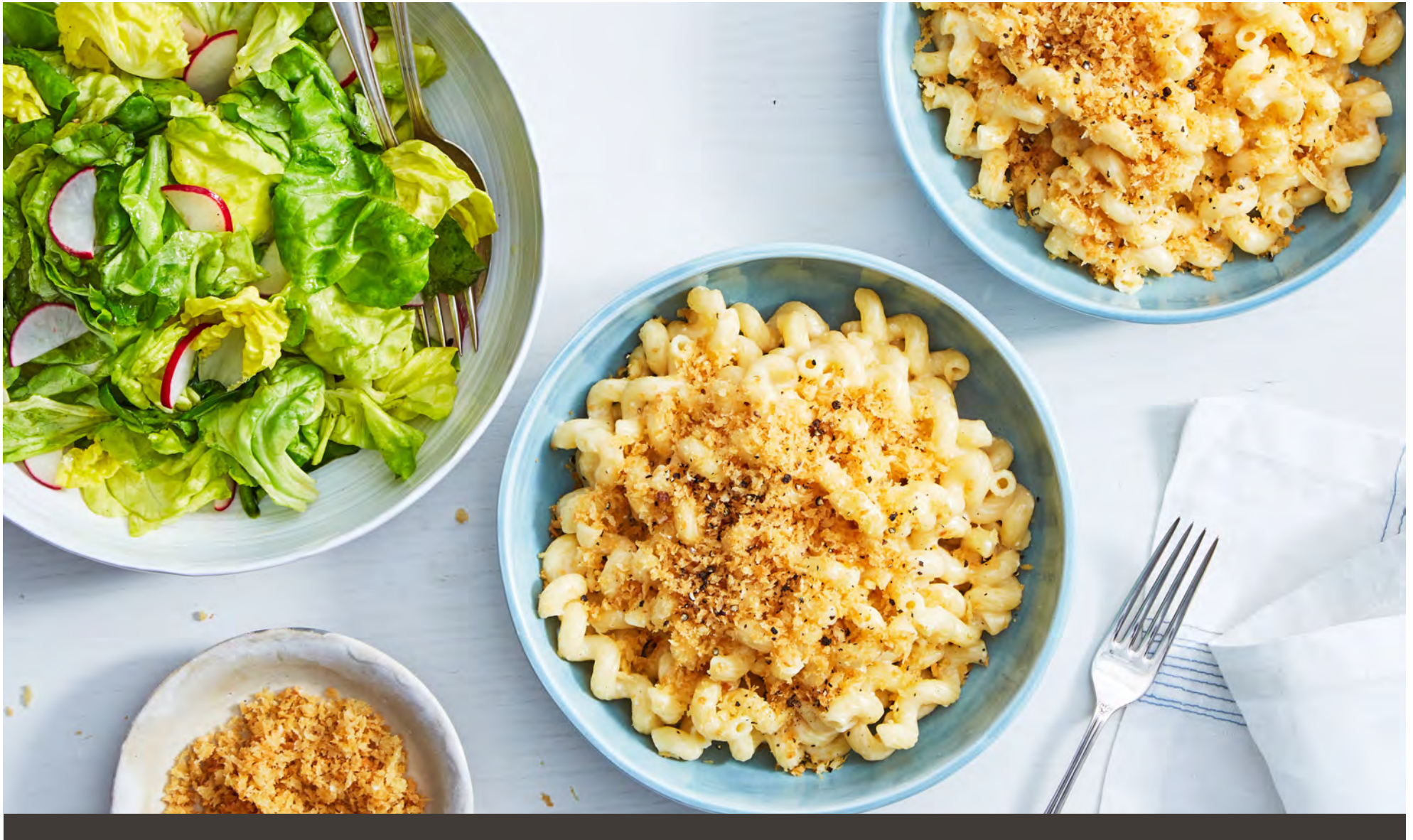


6. Finish

Cut **pizza** into wedges and serve with **sour cream** drizzled on top and **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866.228.4513** (Mon - Fri 9AM-9PM)

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Macaroni and Cheese

with Garlic Crumbs & Lemony Salad

 30 minutes  For 4 people

This mac and cheese is a unanimous staff favorite. From the playful corkscrew pasta that gets super saucy, to the golden garlicky breadcrumbs on top, there's a lot to enjoy in this comforting meal. The refreshing salad with a lemony vinaigrette and crisp radishes is a natural combination with a creamy, rich pasta dish. Cook, relax, and enjoy!

What we send

- garlic (use 2 cloves)
- 1 head Boston lettuce
- 2 oz radishes
- 1 lemon
- 2 oz panko breadcrumbs ^{1,2,3}
- 1 lb cavatappi ¹
- 2 oz cream cheese ²
- ½ oz Dijon mustard
- 8 oz shredded cheddar cheese ²

What you need

- coarse kosher salt
- olive oil
- freshly ground pepper
- all-purpose flour

Tools

- large pot
- large skillet
- colander

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Allergens

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 34.3g, Proteins 32.0g, Carbs 94.1g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **2 large cloves garlic**. Trim end from **lettuce** and separate lettuce leaves; wash and dry well. Trim ends from **radishes**, cut in half, then thinly slice crosswise.



4. Cook pasta

Add **cavatappi** to boiling water and cook until al dente, about 8 minutes. Reserve **1¾ cups pasta water**, then drain.



2. Make dressing

Squeeze **1 tablespoon lemon juice** into a large bowl and whisk in **2 tablespoons oil**. Season to taste with **salt and pepper**.



5. Make sauce

Heat **2 tablespoons oil** in reserved skillet over medium. Whisk in **2 tablespoons flour** and cook 1 minute. Whisk in **pasta water** and bring to a boil over high. Reduce to a simmer, whisk in **cream cheese** and **Dijon** until melted; cook an additional 2 minutes. Reduce heat to low and very slowly whisk in **cheddar** until melted. Add **pasta** and stir to combine.



3. Toast breadcrumbs





Heat **¼ cup oil** in a large skillet over medium. Add **panko** and cook, stirring occasionally, until golden brown, 4-6 minutes. Stir in **garlic** and continue to cook until fragrant, about 1 minute. Transfer **breadcrumbs** to a bowl and wipe out skillet (reserve skillet for step 5).



6. Finish salad

Tear **lettuce** into pieces and add to **dressing** along with **radishes**; toss to coat. Season **mac and cheese** to taste with **salt and pepper**, divide between bowls and top with **garlicky breadcrumbs**. Serve **salad** alongside. Enjoy!

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Vegetable Enchiladas

with Black Beans, Corn, and Spinach



40 minutes



For 4 people

Our vegetable enchiladas are true flavor powerhouses. They get filled with black beans and colorful vegetables—corn and spinach—then coated in a rich, velvety chili sauce. Don't worry, while the sauce is certainly fragrant with spices, it's not super spicy. And, the recipe yields a dish full of cheesy enchiladas, so you can count on having leftovers for the next day. Cook, relax and enjoy!

What we send

- ¼ oz taco seasoning
- 2½ oz tomato paste
- 1 packet vegetable broth concentrate
- 8 oz pepper jack cheese ¹
- 2 oz scallions
- 15 oz can black beans
- 3 oz baby spinach
- ½ oz fresh cilantro
- 5 oz corn kernels
- 12 yellow corn tortillas

What you need

- neutral oil, such as vegetable
- all-purpose flour
- coarse kosher salt
- freshly ground pepper

Tools

- medium saucepan
- box grater
- fine-mesh sieve
- rimmed baking sheet
- baking dish

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Allergens

Milk (1), Wheat. May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 588kcal, Fat 25.5g, Proteins 25.2g, Carbs 59.1g



1. Make sauce

Preheat oven to 425°F. Heat **1 tablespoon oil** in a medium saucepan over medium. Whisk in **taco seasoning, 3 tablespoons tomato paste** (save rest for own use), and **2 tablespoons flour**; cook, whisking, 1 minute. Slowly whisk in **2 cups water** and **broth concentrate**; bring to a simmer. Cook until slightly thickened, about 10 minutes. Season with **¾ teaspoon salt**.



4. Heat tortillas

Brush **tortillas** on both sides with **oil**, place on a rimmed baking sheet (overlapping is fine) and bake in oven until just warmed and softened, about 2 minutes (watch closely). Wrap in foil or a clean kitchen towel and keep covered until ready to use.



2. Prep ingredients

Grate **cheese**. Trim ends from **scallions**, then thinly slice, separating whites and greens. Drain and rinse **black beans**. Finely chop **baby spinach** and **cilantro leaves and stems** together.



5. Assemble enchiladas

Lightly **oil** the inside of a baking dish or a large ovenproof skillet. Pour **¼ cup sauce** in baking dish and spread to coat the bottom. Arrange **tortillas** on a work surface. Divide **filling** evenly among tortillas (about ⅓ cup each); roll up tightly and arrange, seam side down, in the baking dish. Top with **remaining sauce**.



3. Make filling




In a large bowl, combine **corn, scallion whites, beans, spinach, cilantro**, and **⅔ of the cheese**. Season with **¾ teaspoon salt** and **a few grinds pepper** and stir to combine.



6. Bake enchiladas

Sprinkle **enchiladas** with **remaining cheese**. Transfer to oven and bake until browned and bubbling, about 20 minutes. Scatter **scallion greens** over top and serve. Enjoy!

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