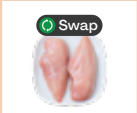




Cheesy BBQ Chicken Flatbread

with Creamy Green Salad

Fast and Fresh 20 Minutes



Organic Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Applewood Smoke Spice
7 g | 14 g



Chicken Breast Tenders
310 g | 620 g



BBQ Sauce
4 tbsp | 8 tbsp



Flatbread
2 | 4



Monterey Jack Cheese, shredded
½ cup | 1 cup



Sweet Bell Pepper
1 | 2



Spring Mix
113 g | 227 g



Ranch Dressing
4 tbsp | 8 tbsp



Chives
7 g | 14 g



Cheddar Cheese, shredded
¼ cup | ½ cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, medium bowl, paper towels, parchment paper, small bowl

1



Prep and cook chicken

[Swap](#) | [Organic Chicken Breasts](#)

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Line a baking sheet with foil.
- Pat **chicken** dry with paper towels.
- To the prepared baking sheet, add **chicken**, **Applewood Smoke Spice** and **2 tsp** (4 tsp) **oil**. Season with **salt** and **pepper**, then toss to coat. Broil in the **middle** of the oven for 10-12 min, flipping once, until cooked through.**

2



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Thinly chop **chives**.
- In a small bowl, combine both kinds of **cheese**. Set aside.
- In a medium bowl, add **half the BBQ Sauce**. Set aside.

3



Toast flatbread

- Once **chicken** is finished, transfer to the bowl with **BBQ Sauce**, then toss to coat.
- Remove the foil from the baking sheet, then arrange **flatbreads**. (**NOTE:** For 4 servings, use 2 baking sheets.)
- Toast in the **middle** of the oven for 1-2 min, until crispy on one side. (**TIP:** Keep an eye on flatbread, so they don't burn.) (**NOTE:** For 4 servings, toast one baking sheet at a time.)

4



Assemble and cook flatbreads

- Line the baking sheet with parchment paper, then flip **flatbreads**.
- Sprinkle over **half the cheese**, then top with **chicken** and **remaining cheese**.
- Top with **half the peppers**.
- Broil in the **middle** of the oven for 2-3 min, until **cheese** is melted and **peppers** are tender. (**NOTE:** For 4 serving, broil one baking sheet at a time.)

5



Make salad

- In a large bowl, add **spring mix** and **remaining peppers**.
- Add **remaining chives** and **half the ranch dressing**, then toss to combine. Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Sprinkle **remaining chives** over **flatbread**.
- Cut **flatbread** into quarters.
- Divide **flatbread** and **salad** between plates.
- Drizzle over **remaining BBQ Sauce** over **flatbread**.
- Serve **remaining ranch dressing** on the side for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Prep and cook chicken

[Swap](#) | [Organic Chicken Breasts](#)

If you've opted to get **organic chicken breasts**, cut into 1-inch-wide strips, then prep and cook in the same way the recipe instructs you to prep and cook **chicken breast tenders**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum temperature of 165°F.