

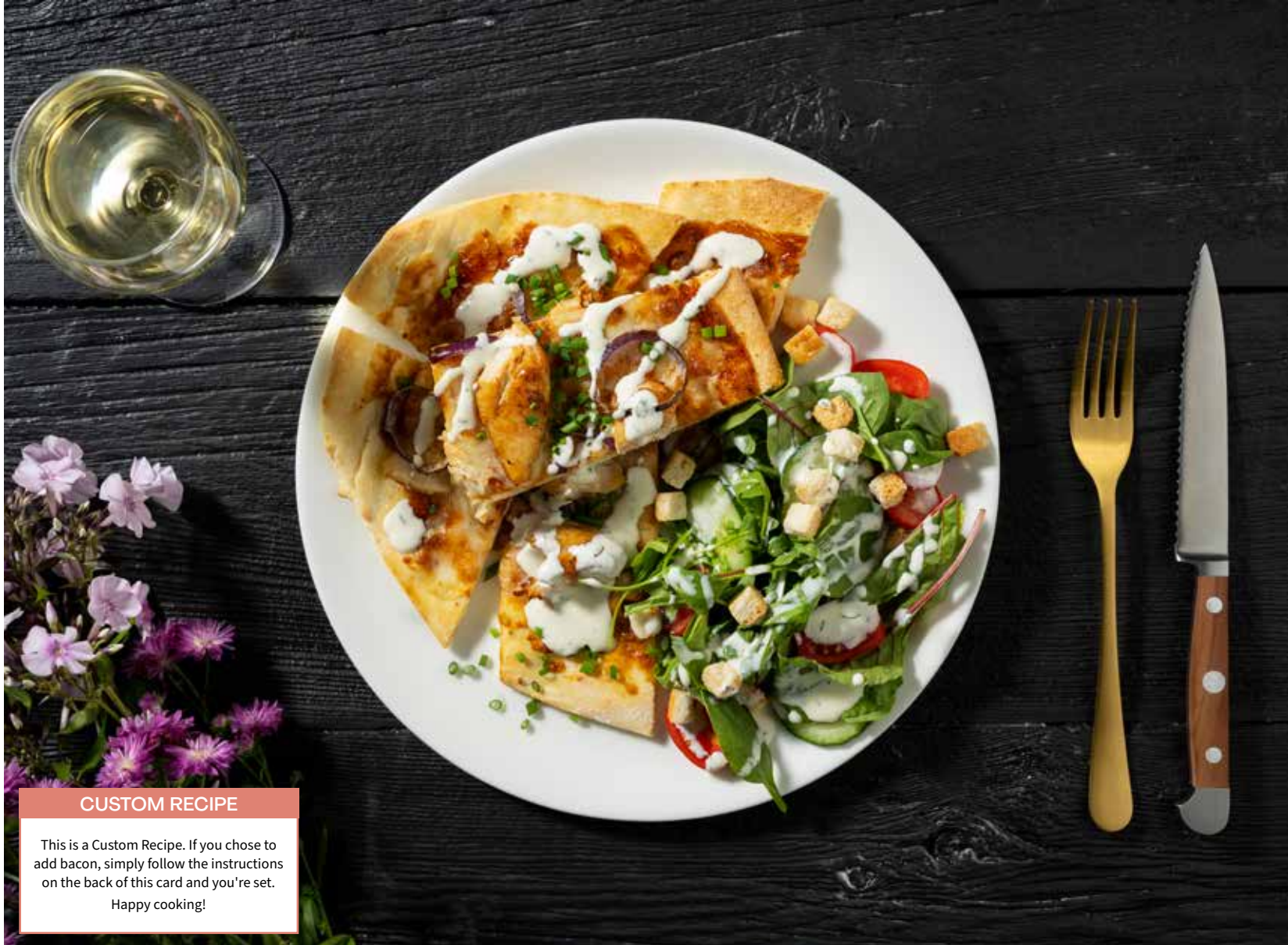


BBQ Chicken Pizzas

with Garden Salad

Pizza Night Family Friendly 35 Minutes

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-  Chicken Tenders
-  Bacon
-  BBQ Sauce
-  Red Onion
-  Mozzarella Cheese, shredded
-  Spring Mix
-  Yogurt Sauce
-  Baby Tomatoes
-  Pizza Dough
-  BBQ Seasoning
-  Mini Cucumber
-  Croutons
-  Chives
-  Ranch Dressing

CUSTOM RECIPE
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BBQ SAUCE
This sweet, smoky sauce adds depth to grilled and roasted dishes!

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders*	310 g	620 g
Bacon	100 g	200 g
BBQ Sauce	8 tbsp	16 tbsp
Red Onion	56 g	113 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Spring Mix	56 g	113 g
Yogurt Sauce	45 ml	90 ml
Baby Tomatoes	113 g	227 g
Pizza Dough	340 g	680 g
BBQ Seasoning	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Croutons	28 g	56 g
Chives	7 g	14 g
Ranch Dressing	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

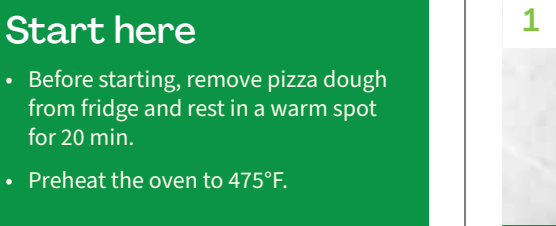
** Cook chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

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

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.



1

Prep dough

- Sprinkle both sides of **dough** with **flour**.
- Stretch into a rough oval shape on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place, 8-10 min.
- While **dough** rests, pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season with **BBQ Seasoning**, **salt** and **pepper**.



4

Assemble pizzas

- With floured hands, stretch **dough** again into a large oval shape.
- Spread **BBQ sauce** over **dough**.
- Sprinkle **cheese** over **sauce**.
- Top with **chicken** and **onion rings**.

If you've opted to add **bacon**, cut into ½-inch strips. Top the **pizza** with **bacon pieces**. Continue to cook and prep the rest of the recipe as follows.**



2

Cook chicken

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp oil**, then **chicken**. (**NOTE:** For 4 ppl, cook in 2 batches, using ½ tbsp oil per batch.)
- Pan-fry until cooked through, 3-4 min per side.**
- Transfer **chicken** to a plate.



5

Bake pizza

- Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



3

Prep

- Meanwhile peel, then cut **half the onion** into ⅛-inch-thick rounds (whole onion for 4 ppl). Separate into **rings**.
- Cut **tomatoes** in half.
- Cut **cucumber** into ¼-inch rounds.
- Thinly slice **chives**.



6

Finish and serve

- Add **spring mix**, **cucumber**, **croutons**, **tomatoes** and **yogurt sauce** to a large bowl. Toss to combine.
- Drizzle **ranch** over **pizza**, then sprinkle with **chives**.
- Cut **pizza** into slices.
- Divide **pizzas** and **salad** between plates.

Dinner Solved!



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