



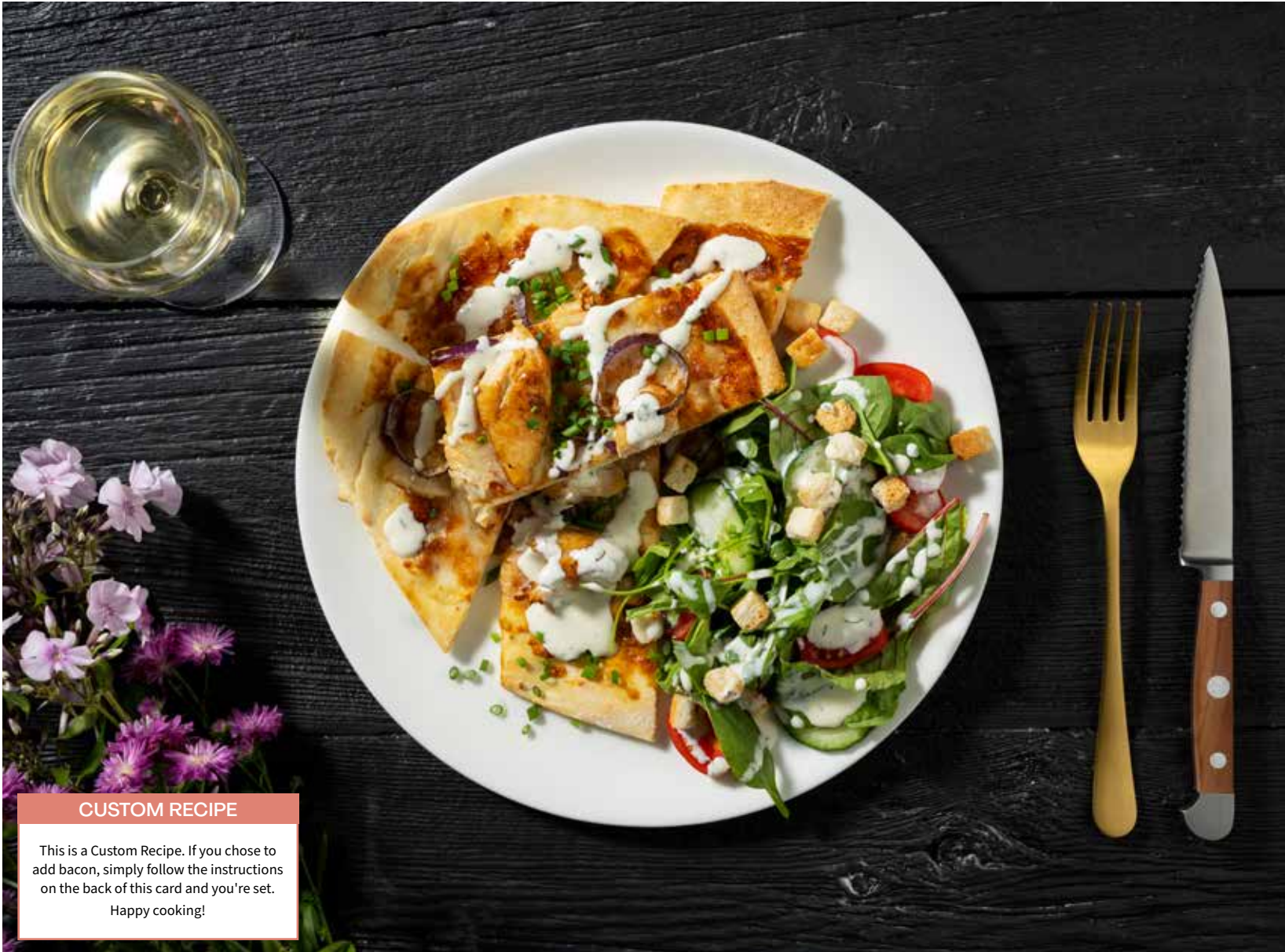
BBQ Chicken Pizzas

with Garden Salad

Pizza Night Family Friendly 35 Minutes



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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!



Chicken Tenders



BBQ Sauce



Red Onion



Mozzarella Cheese, shredded



Spring Mix



Yogurt Sauce



Baby Tomatoes



Pizza Dough



BBQ Seasoning



Mini Cucumber



Croutons



Chives



Ranch Dressing

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 tbsp) **oil**
2 person 4 person Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Tenders*	310 g	620 g
Bacon Strips	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, as size may vary.

† 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.



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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 for 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 pizza

- 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**.

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.

If you've opted to add **bacon strips**, cut in half crosswise. Heat a small pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.

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 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.

Crumble **bacon** over **pizzas** and **salad**.

Dinner Solved!