



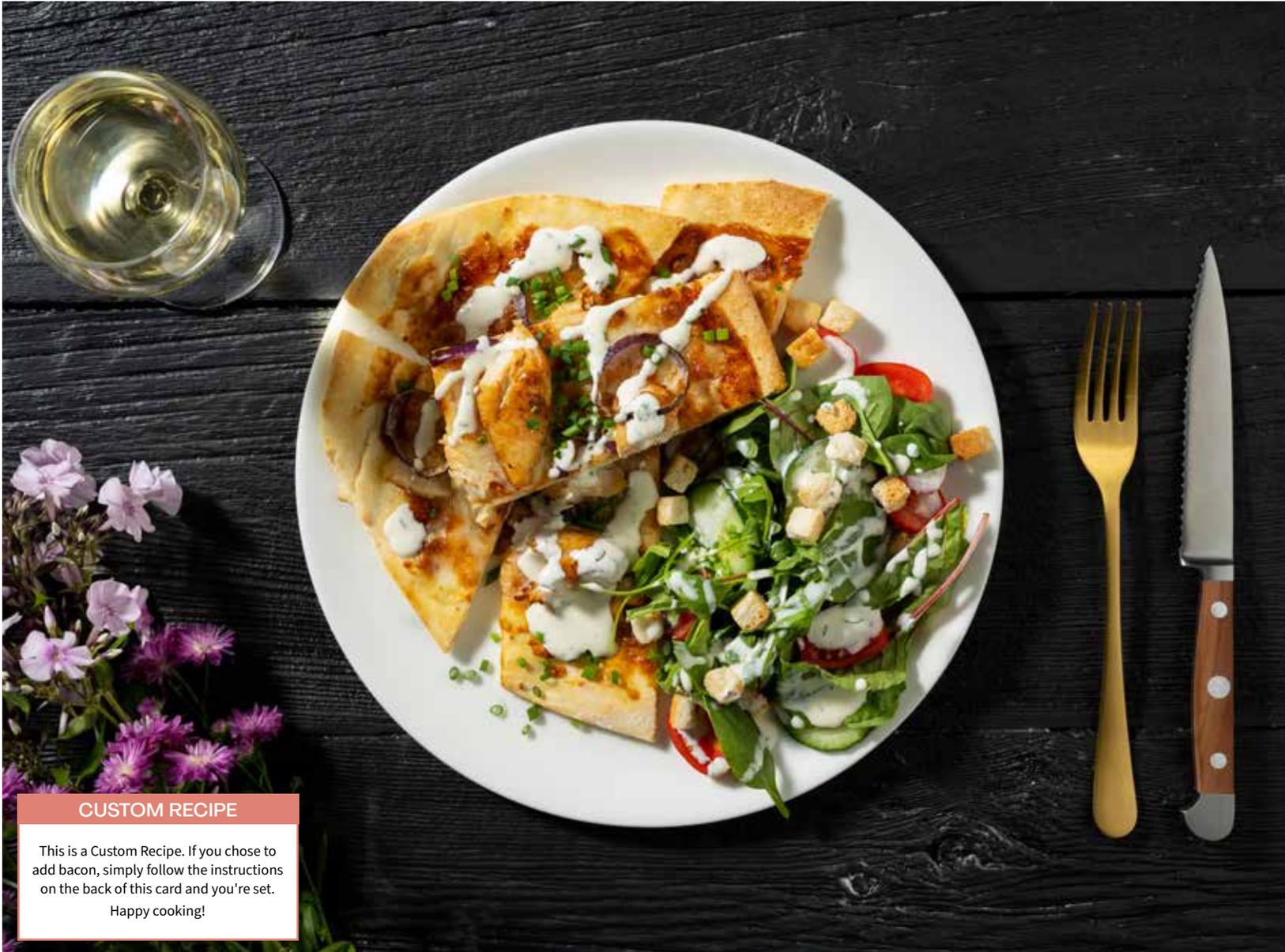
# BBQ Chicken Pizzas

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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