



Buffalo-Style Chicken Flatbreads

with Ranch Dressed Slaw

Spicy

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Chicken Thighs



Chicken Breasts



BBQ Seasoning



Flatbread



Mozzarella Cheese, shredded



Hot Sauce



Mayonnaise



Sour Cream



Dill



Tomato Sauce Base



Coleslaw Cabbage Mix



White Wine Vinegar

HELLO HOT SAUCE

This low-calorie condiment offers an easy way to kick your meal up a notch!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Dill Guide for Step 4 (dbl for 4 ppl):

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

Bust out

2 Baking sheets, medium bowl, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Chicken Breasts ♦	2	4
BBQ Seasoning	1 tbsp	2 tbsp
Flatbread	2	4
Mozzarella Cheese, shredded	¾ cup	1½ cups
Hot Sauce 🍷	4 tbsp	8 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Dill	7 g	7 g
Tomato Sauce Base	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, 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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Cook chicken

Heat a large non-stick pan over medium heat. While the pan heats, reserve **¼ tsp BBQ Seasoning** (dbl for 4 ppl) in a medium bowl. Pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **remaining BBQ Seasoning**. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 1-2 min per side. Remove pan from heat. Transfer **chicken** to a parchment-lined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.** Carefully wipe the pan clean.

**CUSTOM RECIPE**

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



Make ranch dressing

Add **mayo**, **sour cream**, **vinegar** and **2 tsp dill** to the medium bowl with **reserved BBQ Seasoning**. (**NOTE**: Reference dill guide.) Season with **salt** and **pepper**, then stir to combine.



Make Buffalo hot sauce

While **chicken** roasts, heat the same pan over medium. When hot, add **3 tbsp butter** (dbl for 4 ppl). Once melted, whisk in **hot sauce** and **tomato sauce base**. Cook, whisking constantly, until **sauce** comes to a simmer, 1-2 min. Season with **salt**. Remove the pan from heat. (**NOTE**: In step 5, you may need to whisk the hot sauce again to recombine before assembling flatbreads.)



Assemble and bake flatbreads

Thinly slice **chicken**. Arrange **flatbreads** on another parchment-lined baking sheet. Spread **Buffalo hot sauce** over **flatbreads** with the back of a large spoon. Top with **chicken**, then sprinkle with **mozzarella**. Bake in the **middle** of the oven until **cheese** is melted and **toppings** are heated through, 7-8 min. (**NOTE**: For 4 ppl, use 2 baking sheets and bake in the middle and top of the oven.)



Prep

While **butter** melts, finely chop **dill**. Add **coleslaw cabbage mix** to a large bowl.



Finish and serve

While **flatbreads** bake, add **3 tbsp ranch dressing** (dbl for 4 ppl) to the large bowl with **coleslaw cabbage mix**. Season with **salt** and **pepper**, then toss to combine. Spoon **remaining ranch dressing** over **flatbreads**, then cut **flatbreads** into halves or quarters. Divide **flatbreads** and **coleslaw** between plates.

Dinner Solved!