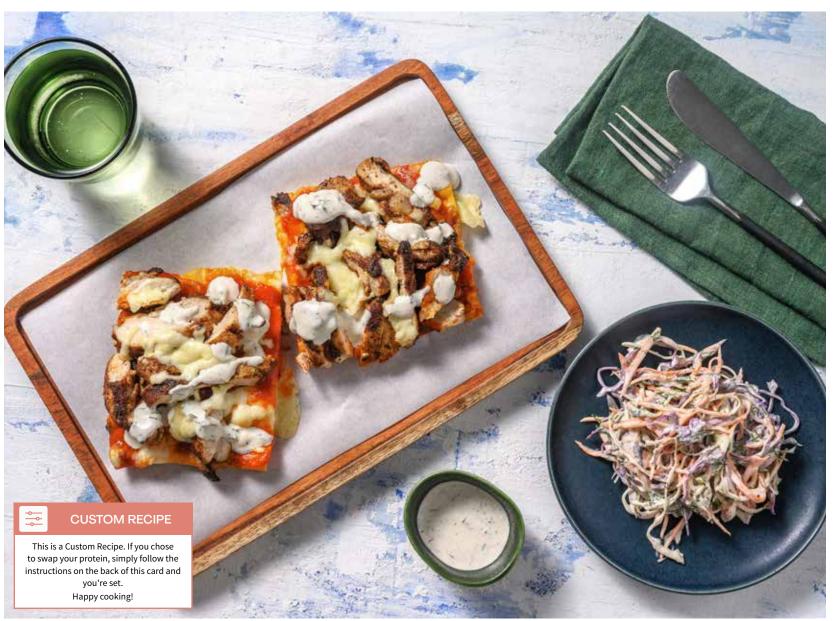


Buffalo-Style Chicken Flatbreads

with Ranch Dressed Slaw

Spicy

30 Minutes





Chicken Thighs





BBQ Seasoning



Flatbread



Mozzarella Cheese,





Mayonnaise





Sour Cream

Tomato Sauce Base



Coleslaw Cabbage



White Wine Vinegar

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
ffi 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.

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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.)



Prep

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



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.)



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!