



# Buffalo-Style Chicken Flatbreads

with Ranch-Dressed Slaw

Spicy 30 Minutes



Chicken Thighs



Chicken Breasts



BBQ Seasoning



Flatbread



Mozzarella Cheese, shredded



Hot Sauce



Ranch Dressing



Tomato Sauce Base



Coleslaw Cabbage Mix

**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!

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.

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Thighs ▶	280 g	560 g
Chicken Breasts ▶	2	4
BBQ Seasoning	1 tbsp	2 tbsp
Flatbread	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Hot Sauce 🍷	2 tbsp	4 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Unsalted Butter*	2 tbsp	4 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.*

## Contact

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### Cook chicken

Heat a large non-stick pan over medium heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt, pepper** and **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 the 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.

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**.



### Slice chicken

Thinly slice **chicken** on a clean cutting board.



### Make Buffalo hot sauce

While **chicken** roasts, heat the same pan over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Whisk in **hot sauce** and **tomato sauce base**. Cook, whisking occasionally, 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

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



### Make coleslaw

Add **coleslaw cabbage mix** and **half the ranch dressing** to a large bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



### Finish and serve

Drizzle **remaining ranch dressing** over **flatbreads**. Cut **flatbreads** into pieces. Divide **flatbreads** and **coleslaw** between plates.

## Dinner Solved!