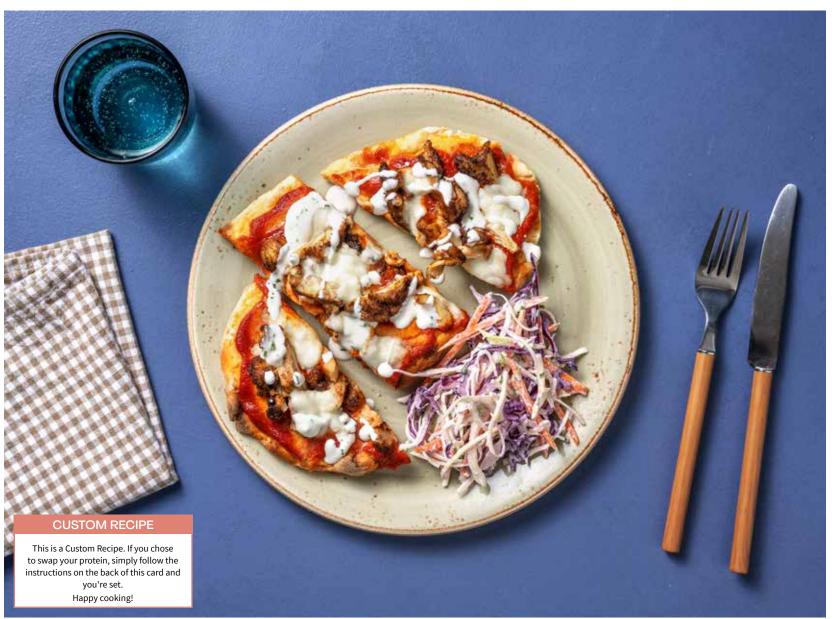


Buffalo-Style Chicken Flatbreads

with Ranch-Dressed Slaw

Spicy

30 Minutes





Chicken Thighs







Flatbread

BBQ Seasoning



Mozzarella Cheese,



shredded





Ranch Dressing



Hot Sauce

Tomato Sauce Base



Coleslaw Cabbage

HELLO HOT SAUCE

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

| mig. Galleries | | |
|--------------------------------|----------|----------|
| | 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

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca





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**.



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.)



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.



Slice chicken

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



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.)



Finish and serve

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

Dinner Solved!