



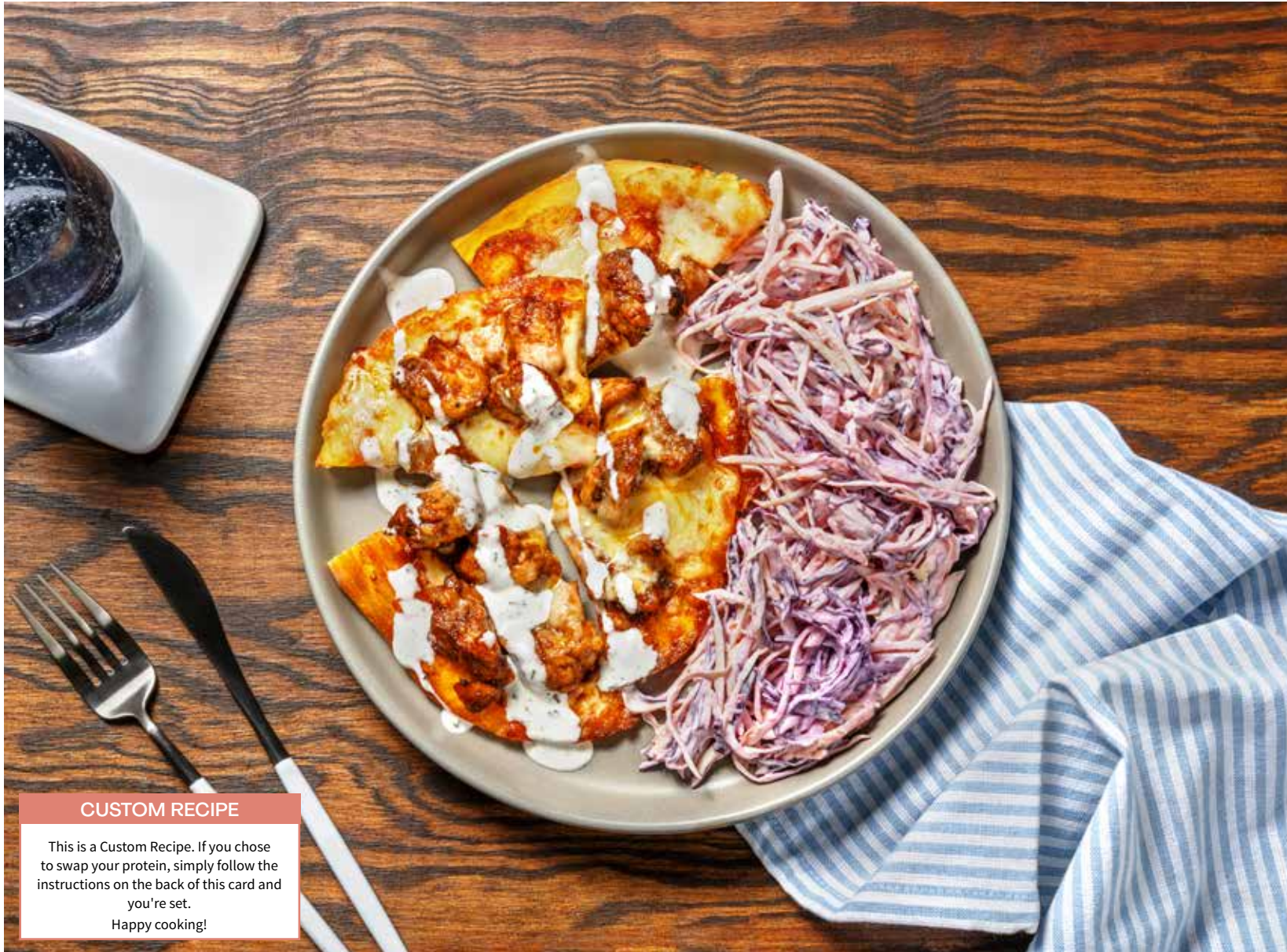
Buffalo-Style Chicken Flatbreads

with Ranch-Dressed Slaw

Spicy

Quick

25 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

Baking sheet, measuring spoons, large bowl, parchment paper, small pot, 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, then cut into 1-inch pieces. Season with **salt, pepper** and **BBQ Seasoning**, then toss to coat.
- When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown and cooked through, 6-8 min.**
- Transfer **chicken** to a plate.

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**.



Prep flatbreads

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **half the Buffalo hot sauce** over **flatbreads** with the back of a large spoon.
- Add **chicken** to the pot with **remaining Buffalo hot sauce**, then toss to coat.



Make Buffalo hot sauce

- Meanwhile, heat a small pot over medium heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Whisk in **hot sauce** and **tomato sauce base**, then bring to a simmer. Simmer, whisking often, until slightly thickened, 1 min.
- Season with **salt**, to taste.
- Remove the pot from heat. (**NOTE:** In step 5, you may need to whisk the hot sauce again to recombine before assembling flatbreads.)



Assemble and bake flatbreads

- Top **flatbreads** with **chicken**, then sprinkle with **cheese**.
- Bake in the **middle** of the oven until **cheese** is melted and **chicken** is heated through, 7-8 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven.)



Make coleslaw

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



Finish and serve

- Cut **flatbreads** into halves or quarters.
- Divide **flatbreads** and **coleslaw** between plates.
- Drizzle **remaining ranch dressing** over **flatbreads**.

Dinner Solved!