



# Fajita-Inspired Chicken Flatbreads




## with Sour Cream Sauce and Cheddar Cheese

Family Friendly 20 - 30 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 Ground Beef 250 g   500 g	 Beyond Meat® 2   4
 Ground Chicken* 250 g   500 g	 Flatbread 2   4
 Sweet Bell Pepper 1   2	 Green Onion 1   2
 Cheddar Cheese, shredded ½ cup   1 cup	 Sour Cream 3 tbsp   6 tbsp
 Tomato Sauce Base 2 tbsp   4 tbsp	 Tex-Mex Paste 1 tbsp   2 tbsp
 Garlic Salt ½ tsp   1 tsp	

**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.

**Pantry items** | Unsalted butter, sugar, oil, salt, pepper

**Cooking utensils** | Baking sheet, measuring spoons, silicone brush, parchment paper, 2 small bowls, whisk, large non-stick pan

1



### Prep and make sauce

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onions**, keeping white and green parts separate.
- Add **½ tsp** (¼ tsp) **sugar**, **1 tbsp** (2 tbsp) **water** and **sour cream** to a small bowl.
- Season with **salt** and **pepper**, then whisk until smooth.

2



### Cook peppers

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers**.
- Cook until tender-crisp, 3-4 min. Season with **salt** and **pepper**.
- Transfer **peppers** to a plate, then cover to keep warm.

3



### Cook chicken

- Swap | **Ground Beef**
- Swap | **Beyond Meat®**
- Reheat the same pan over medium-high.
- Add **1 tbsp** (2 tbsp) **oil**, then **green onion whites** and **chicken**.
- Cook, breaking up **chicken** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **¼ tsp** (½ tsp) **garlic salt**.
- Add **Tex-Mex paste** and **tomato sauce base**. Cook, stirring often, until fragrant, 1 min.
- Add **3 tbsp** (6 tbsp) **water**, then stir to combine.
- Remove from heat.

4



### Toast flatbreads

- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl or in a small pan over low heat.
- Season with **¼ tsp** (½ tsp) **garlic salt**.
- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Brush **garlic butter** over **flatbreads**.
- Toast in the **bottom** of the oven until softened, 2-5 min. (**NOTE:** For 4 ppl, toast in the middle and bottom of the oven.)

5



### Assemble flatbreads

- Working directly on the baking sheet, spread **chicken mixture** over **flatbreads**, then top with **peppers** and **cheese**.
- Toast **assembled flatbreads** in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE:** For 4 ppl, toast in the middle and bottom of the oven.)

6



### Finish and serve

- Cut **flatbreads** into quarters, then divide between plates.
- Drizzle with **sour cream sauce** and sprinkle **remaining green onions** over top.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

### 3 | Cook ground beef

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chicken**, then carefully drain and discard excess fat after cooking and before seasoning.\*\*

### 3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **chicken**, until cooked through, 5-6 min.\*\*

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.