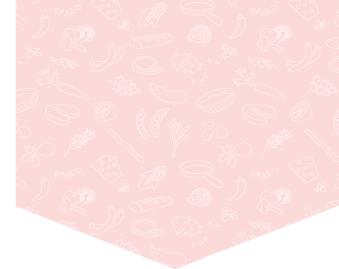




Greek Chicken Pizza

with Two Cheese and Peppers

FAMILY 35 Minutes



Chicken Breasts



Marinara Sauce



Garlic



Sweet Bell Pepper



Mozzarella Cheese, shredded



Feta Cheese



Parsley



Greek-Style Pitais



Red Onion, chopped

HELLO FETA

A Greek brined and pressed white crumbly cheese!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

2 Baking Sheets, Large Bowl, Large Non-Stick Pan, Paper Towels, Small Bowl, Measuring Spoons

Ingredients

	4 Person
Chicken Breasts	4
Marinara Sauce	½ cup
Garlic	6 g
Sweet Bell Pepper	160 g
Mozzarella Cheese, shredded	½ cup
Feta Cheese	56 g
Parsley	14 g
Greek-Style Pitas	4
Red Onion, chopped	56 g
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. MARINATE CHICKEN

Roughly chop the **parsley**. Peel, then grate or mince **garlic**. Pat the **chicken** dry with paper towels, then cut into ½-inch pieces. Add **chicken, onions, half the garlic** and **half the parsley** into a large bowl. Drizzle over **1 tbsp oil** and toss to combine. Season with **salt** and **pepper**. Set aside.



2. MAKE SAUCE & PREP

Stir together **marinara sauce, remaining garlic** and **remaining parsley** in a small bowl. Set aside. On a clean cutting board, core, then cut the **pepper** into ½-inch pieces.



3. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot, add **half of the chicken-onion mixture**. Cook, turning **chicken pieces** over occasionally, until cooked through, 5-6 min. ** Transfer to a plate. Repeat with the **remaining chicken-onion mixture**.



4. ASSEMBLE PIZZAS

While the **chicken** cooks, arrange the **pitas** on two baking sheets. Spoon **marinara sauce mixture** over **each pita**. Divide the **cooked chicken-onion mixture** between **pitas**. Sprinkle over the **mozzarella cheese**. Top with the **peppers**, then crumble over the **feta cheese**.



5. BROIL PIZZAS

Working in two batches, broil the **pizzas** in **middle** of oven until **cheese** melts, 2-3 min. (**TIP:** Keep your eye on the pizzas, so they don't burn!)



6. FINISH AND SERVE

Cut the **pizzas** into quarters and divide between plates.

Contact

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Dinner Solved!