



# BBQ CHICKEN, BACON & MOZZ FLATBREADS

with Ranch Drizzle

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



1 | 2  
Onion



1 Clove | 2 Cloves  
Garlic



10 oz | 20 oz  
Chopped Chicken  
Breast



4 TBSP | 8 TBSP  
BBQ Sauce



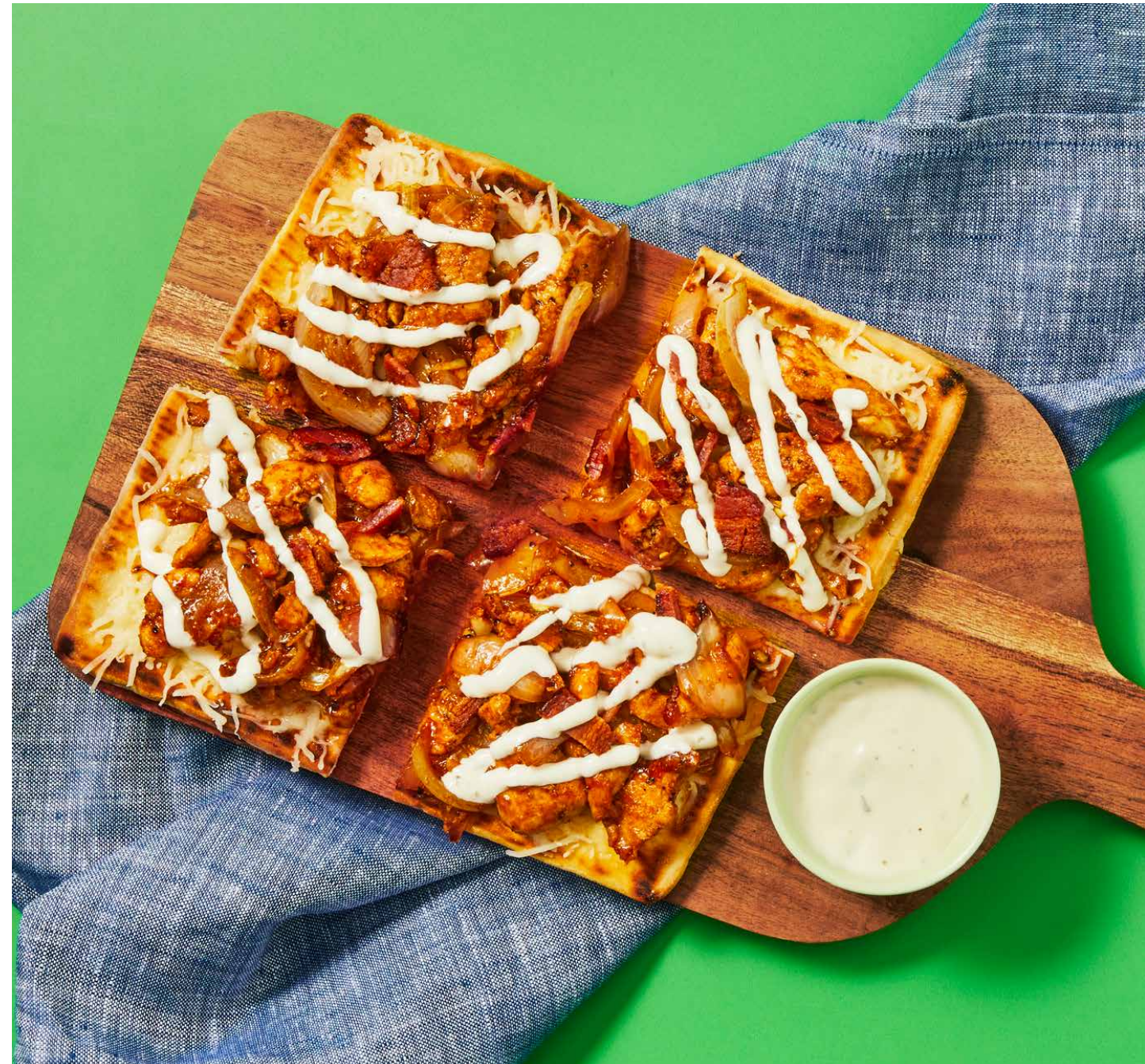
2 | 4  
Flatbreads  
Contains: Sesame,  
Wheat



1 Cup | 2 Cup  
Mozzarella Cheese  
Contains: Milk



1.5 oz | 3 oz  
Buttermilk Ranch  
Dressing  
Contains: Eggs, Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



HELLO

## RANCH DRESSING

If you dip your pizza crusts in ranch  
(we see you!), you're going to absolutely  
love these flatbreads.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1030



## TURN UP THE HEAT

Can't imagine your flatbreads without a little kick? Spice them up with a sprinkle of chili flakes or a dash of hot sauce from your pantry.

## BUST OUT

- Large pan
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper

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\*Bacon is fully cooked when internal temperature reaches 145°.  
\*Chicken is fully cooked when internal temperature reaches 165°.



### 1 COOK BACON

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat (you'll use it in Step 3).**
- Once bacon is cool enough to handle, roughly chop.



### 3 COOK CHICKEN & TOAST FLATBREADS

- Open package of **chicken\*** and drain off any excess liquid.
- Heat pan with **reserved bacon fat** over medium-low heat. (**TIP: If there isn't enough bacon fat, add a drizzle of oil.**) Add chicken and **onion** in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. In the last minute of cooking, stir in **garlic** and cook, stirring, until fragrant.
- Remove pan from heat. Stir in **BBQ sauce** and a **splash of water (we used 2-3 TBSP; 4-6 TBSP for 4 servings)** until chicken is coated.
- Meanwhile, place **flatbreads** on a baking sheet. Toast on top rack until golden, 3-4 minutes. (**For 4, divide flatbreads between two sheets. Toast on top and middle racks, swapping positions halfway through.**)



### 2 PREP

- While bacon cooks, halve, peel, and thinly slice **onion**. Peel and mince **garlic**.



### 4 FINISH & SERVE

- Evenly sprinkle **flatbreads** with **mozzarella**; top with **BBQ chicken** and **bacon**.
- Return to top rack and bake until cheese melts, 2-3 minutes. Transfer to a cutting board and slice each flatbread into quarters.
- Divide flatbreads between plates. Drizzle with **dressing**. Serve with any remaining dressing on the side for dipping.