



BBQ RANCH CHICKEN FLATBREADS

with Double Cheese

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



10 oz | 20 oz
Chopped Chicken
Breast



4 TBSP | 8 TBSP
BBQ Sauce



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



½ Cup | 1 Cup
White Cheddar
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

BBQ RANCH

Two classics join forces to create a new
flavor phenom that's at once creamy,
cooling, tangy, and sweet.

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 920



TOAST WITH THE MOST

Why do we ask you to preheat the baking sheet(s)? The answer is simple: A hot sheet helps the flatbreads get nice and crispy.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (4 tsp | 8 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Place a baking sheet on top rack (**two baking sheets on top and middle racks for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Core, deseed, and dice **green pepper** into ½-inch pieces.



3 TOAST FLATBREADS

- Meanwhile, drizzle both sides of each **flatbread** with **olive oil**; brush or rub to coat all over. Season with **salt** and **pepper**. Carefully place flatbreads on preheated sheet. (**For 4 servings, divide flatbreads between two preheated sheets. Toast on top and middle racks, swapping rack positions halfway through toasting.**)
- Toast on top rack until golden brown and crisp, 3-4 minutes.



2 COOK CHICKEN & GREEN PEPPER

- Pat **chicken*** dry with paper towels.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and **green pepper**; season with **salt** and **pepper**. Cook, stirring, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **BBQ sauce**, then remove pan from heat.



4 FINISH & SERVE

- Evenly top toasted **flatbreads** with **BBQ chicken mixture**, **mozzarella**, and **cheddar**.
- Return to oven until cheese melts, 2-3 minutes. Transfer to a cutting board and slice each flatbread into quarters.
- Divide flatbreads between plates. Drizzle with **ranch dressing** and serve.

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