

Hello  
FRESH



## Summer Corn and Chicken Pizza

with Tomatoes, Scallions, and Adobo Sauce

Scallions are at the height of their flavor during the spring and summer months, which is why we find any excuse to sneak them into recipes for an extra pop of color and crisp oniony bite. Although this pizza carries a kick of heat, we've included a generous amount of creamy cheddar to balance it all out.



**Prep:** 15 min  
**Total:** 30 min



level 2



nut  
free



Chicken  
Breast



Pizza  
Dough



Grape  
Tomatoes



Corn on  
the Cob



Scallions



Lime



Jalapeño



Cheddar  
Cheese

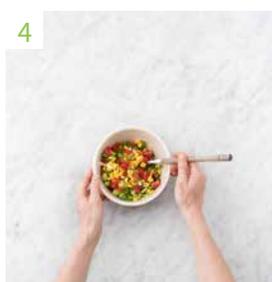
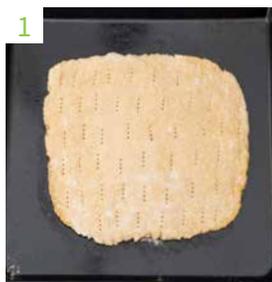


Chipotles in  
Adobo

| Ingredients              | 2 People | 4 People | *Not Included    |
|--------------------------|----------|----------|------------------|
| Chicken Breast           | 12 oz    | 24 oz    | <b>Allergens</b> |
| Pizza Dough 1)           | 1        | 2        |                  |
| Grape Tomatoes           | 4 oz     | 8 oz     |                  |
| Corn on the Cob          | 1        | 2        | 1) Wheat         |
| Scallions                | 2        | 4        | 2) Milk          |
| Lime                     | 1        | 1        | 3) Soy           |
| Jalapeño Pepper 🌶️       | 1        | 1        | <b>Tools</b>     |
| Cheddar Cheese 2)        | 1 Cup    | 2 Cups   |                  |
| Chipotles in Adobo 🌶️ 3) | 1 Can    | 1 Can    |                  |
| Oil*                     | 1 T      | 2 T      |                  |

Baking sheet, Large pan, Medium bowl

**Nutrition per person** Calories: 884 cal | Fat: 33 g | Sat. Fat: 11 g | Protein: 70 g | Carbs: 80 g | Sugar: 6 g | Sodium: 1373 mg | Fiber: 8 g



**1 Prebake the dough:** Preheat the oven to 425 degrees. Using your hands, stretch the **pizza dough** out into a rough ¼-inch-thick rectangle. (**HINT:** If you have a rolling pin or wine bottle, use it to roll out the dough on a lightly floured surface.) Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for about 10 minutes, until beginning to brown on the edges.

**2 Cook the chicken:** Heat a drizzle of **oil** in a large pan over high heat. Season the **chicken** on all sides with **salt** and **pepper** before adding it to the pan. Cook 4-5 minutes per side, until cooked through. Remove from the pan and set aside.

**3 Prep the toppings:** **Wash and dry all produce.** While the **chicken** cooks, shuck the **corn** and cut the kernels off the cob. Quarter the **tomatoes**. Thinly slice the **scallions**, keeping the **greens** and **whites** separate. Mince the **jalapeño**, removing the seeds and ribs if you prefer less heat. Halve the **lime**.

**4 Make the corn salsa:** Combine the **corn**, **tomatoes**, **scallion whites**, and **jalapeño** (to taste) in a medium bowl. Toss with a drizzle of **oil** and a squeeze of **lime juice**. Season with **salt** and **pepper**.

**5 Assemble the pizza:** Top the **prebaked dough** with **cheddar cheese** and **corn salsa**. Thinly slice the **chicken** and place on top. Drizzle with as much **adobo sauce** (the spicy sauce inside the can of chipotles) as you like. **TIP:** Taste the adobo sauce first to decide how much to add. Return to the oven for 5-7 minutes, until the cheese has melted.

**6 Finish and plate:** Cut the **summer corn and chicken pizza** into squares and sprinkle with **scallion greens**. Top with more **adobo sauce** or **lime juice**, if desired. Enjoy!

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