



20-MIN MEAL

# BUFFALO CHICKEN FLATBREADS

with Creamy Ranch Sauce



## HELLO

### CELERY SALT

A Bloody Mary must that pairs well with all things tomato

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 740



Long Green Pepper



Chicken Stir-Fry



Ranch Seasoning



Honey



Sriracha



Hot Sauce



Roma Tomato



Celery Salt



Flatbreads  
(Contains: Wheat)



Mozzarella Cheese  
(Contains: Milk)



Sour Cream  
(Contains: Milk)



## START STRONG

While baking directs heat from the top and bottom of your oven, broiling just directs heat from the top. So when it comes to flatbreads, stick with baking and only broil for a few minutes at the end if you like things crispy.

## BUST OUT

- Baking sheet
- Paper towel
- Medium bowl
- Large pan
- 2 Small bowls
- Olive oil (2 tsp | 2 tsp)
- Butter (1½ TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                     |                 |
|---------------------|-----------------|
| • Long Green Pepper | 1   2           |
| • Roma Tomato       | 1   2           |
| • Chicken Stir-Fry  | 10 oz   20 oz   |
| • Celery Salt       | 1 tsp   2 tsp   |
| • Ranch Seasoning   | 3 tsp   5 tsp   |
| • Flatbreads        | 2   4           |
| • Mozzarella Cheese | ½ Cup   1 Cup   |
| • Honey             | 1 tsp   2 tsp   |
| • Hot Sauce         | 2 tsp   4 tsp   |
| • Sriracha          | 1 tsp   2 tsp   |
| • Sour Cream        | 2 TBSP   4 TBSP |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

**Wash and dry all produce.** Adjust oven rack to top position and preheat to 450 degrees with a baking sheet inside. Core, seed, and dice **green pepper**. Dice **tomato**. Pat **chicken** dry with a paper towel. In a medium bowl, combine chicken, **celery salt**, **2 tsp ranch seasoning** (we'll use the rest later), and a few pinches of **salt** and **pepper**.



## 4 ASSEMBLE AND BAKE FLATBREADS

Remove baking sheet from oven; drizzle with **olive oil**, then place **flatbreads** on top. Spoon **tomato sauce** evenly onto flatbreads, then scatter **chicken mixture** on top, followed by **mozzarella**. Return sheet to oven and bake until flatbreads are crisped and cheese is melted, 8 to 10 minutes.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



## 2 COOK CHICKEN AND GREEN PEPPER

Heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and **green pepper** and cook, stirring occasionally, until chicken is cooked through and green pepper is crisp-tender, about 5 minutes. Season with **salt** and **pepper**, then remove to a plate.



## 5 MAKE BUFFALO AND RANCH SAUCES

Meanwhile, add **1 TBSP butter** to a small microwave-safe bowl. Microwave until just melted, about 30 seconds. Stir in **hot sauce**, **sriracha**, and half the **honey** until well combined. In another small bowl, mix remaining **ranch seasoning** with **sour cream**. Add **water** 1 tsp at a time until you reach a drizzling consistency. Season with **salt**.



## 3 MAKE TOMATO SAUCE

Reduce heat under same pan to medium. Add **tomato** and **2 TBSP water**. Cook until tomato becomes slightly saucy, about 2 minutes. Stir in **½ TBSP butter** until melted, then season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Once **flatbreads** are finished baking, remove sheet from oven. Transfer flatbreads to a cutting board and slice. Drizzle with **buffalo** and **ranch sauces** (or serve ranch on the side for dipping) and serve.

## YUM!

Don't toss out that leftover honey. Add it to your tea or drizzle it over tomorrow morning's oatmeal.

WK 51 NJ-15