



JIMMY O. YANG'S HOISIN CHICKEN FLATBREADS

with Sizzling Scallion Ginger Oil & Cucumber

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Mini Cucumber



10 oz | 20 oz
Diced Chicken
Thighs



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy,
Wheat



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 2 tsp
Sriracha



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

FROM JIMMY O. YANG'S KITCHEN



The actor and comedian delivers delicious flavor combos with fun cooking techniques worthy of a standing ovation.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 810



A DIMPLE TIP

Our flatbreads have the cutest dimples! Be sure to toast them dimpled sides down for the crispiest results.

BUST OUT

- Paper towels
- Small pan
- Large pan
- Aluminum foil
- Medium bowl
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (8 tsp | 15 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

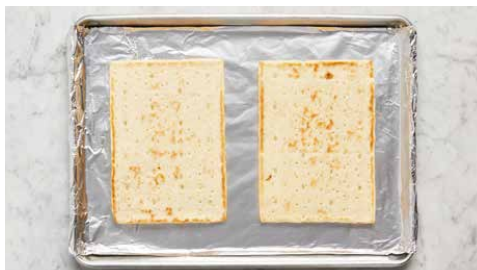
(646) 846-3663

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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and heat broiler to high or preheat oven to 500 degrees. **Wash and dry produce.**
- Trim and mince **scallions**. Peel and mince or grate **ginger**. Trim and quarter **cucumber** lengthwise, then slice into ¼-inch-thick quarter-moons.



4 TOAST FLATBREADS

- Place **flatbreads** upside down (**dimpled sides down**) on a **lightly oiled**, foil-lined baking sheet; toast on top rack until golden brown, 1-2 minutes. (**For 4 servings, divide flatbreads between 2 prepared sheets; toast on top and middle racks, swapping rack positions halfway through toasting.**)



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **hoisin, sweet soy glaze**, and **2 TBSP water (4 TBSP for 4 servings)**. Cook until sauce is thickened and chicken is coated, 1-2 minutes more. (**Be careful—sauce may splatter a bit.**)



5 ASSEMBLE & BAKE FLATBREADS

- When flatbreads are toasted, flip over (**dimpled sides up**) and top with **chicken**, as much **sauce from the pan** as you like, and **mozzarella**.
- Broil or bake **flatbreads** on top rack until edges are golden brown, 2-4 minutes (**for 4 servings, use top and middle racks; swap rack positions halfway through**). (**Watch carefully so flatbreads don't burn!**) Transfer flatbreads to a cutting board.



3 MAKE SIZZLING OIL

- Place **scallions, ginger**, and a **pinch of salt** in a medium heatproof bowl.
- While chicken cooks, heat **2 TBSP oil (4 TBSP for 4 servings)** in a small pan over high heat until it just starts to smoke, 1-3 minutes (**we recommend keeping a close eye on the pan so you can see exactly when it begins to smoke!**).
- Turn off heat and carefully pour hot oil over **scallion mixture**. (**Be sure to stand back while you pour that hot oil—mixture will sizzle!**) Set aside until ready to serve.



6 FINISH & SERVE

- Slice **flatbreads** into quarters; top with **scallion ginger oil** and **cucumber**.
- Divide flatbreads between plates and serve with **Sriracha** for drizzling.

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