



# 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  
Ranch Dressing  
Contains: Eggs, Milk



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

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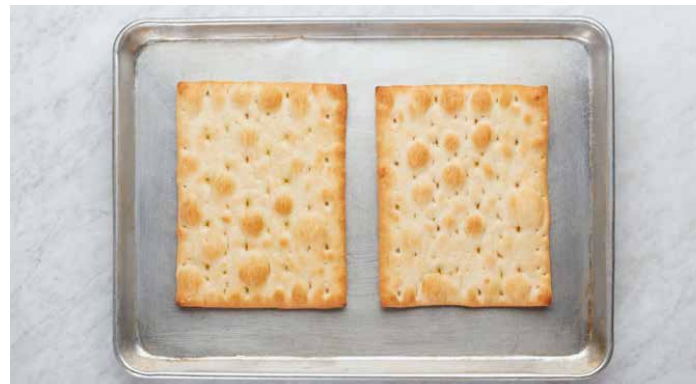
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## 1 PREP

- 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°.