



BBQ Chicken, Bacon & Mozz Flatbreads

with Ranch Drizzle

20-Min Meal

20 Minutes · Calories: 1020 · Protein: 62 g



Ingredients



Bacon



Onion



Garlic



BBQ Sauce



Flatbreads



Buttermilk
Ranch
Dressing



Chopped
Chicken Breast



Mozzarella
Cheese

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Ranch Dressing

If you dip your pizza crusts in ranch (we see you!), you're going to absolutely love these flatbreads.

Before you start

Turn up the Heat

Can't imagine your flatbreads without a little kick? Spice them up with a sprinkle of chili flakes or a dash of hot sauce from your pantry.

Cooking tools

large pan, paper towels, baking sheet

Pantry ingredients

kosher salt, black pepper

Nutrition

Nutrients	per serving
Calories:	1020
Total Fat:	54g
Saturated Fat:	17g
Sodium:	1950mg
Total Carbohydrate:	70g
Dietary Fiber:	2g
Added Sugars:	15g
Protein:	62g

Allergens

flatbreads (contains: sesame, wheat),
buttermilk ranch dressing (contains: eggs, milk),
mozzarella cheese (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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



1 Cook Bacon

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat (you'll use it in Step 3)**.
- Once bacon is cool enough to handle, roughly chop.



3 Cook Chicken & Toast Flatbreads

- Open package of **chicken*** and drain off any excess liquid.
- Heat pan with **reserved bacon fat** over medium-low heat. (**TIP: If there isn't enough bacon fat, add a drizzle of oil.**) Add chicken and **onion** in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. In the last minute of cooking, stir in **garlic** and cook, stirring, until fragrant.
- Remove pan from heat. Stir in **BBQ sauce** and a **splash of water (we used 2-3 TBSP; 4-6 TBSP for 4 servings)** until chicken is coated.
- Meanwhile, place **flatbreads** on a baking sheet. Toast on top rack until golden, 3-4 minutes. (**For 4, divide flatbreads between two sheets. Toast on top and middle racks, swapping positions halfway through.**)



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.



2 Prep

- While bacon cooks, halve, peel, and thinly slice **onion**. Peel and mince **garlic**.



4 Finish & Serve

- Evenly sprinkle **flatbreads** with **mozzarella**; top with **BBQ chicken** and **bacon**.
- Return to top rack and bake until cheese melts, 2-3 minutes. Transfer to a cutting board and slice each flatbread into quarters.
- Divide flatbreads between plates. Drizzle with **dressing**. Serve with any remaining dressing on the side for dipping.

*Pork is fully cooked when internal temperature reaches 145°.

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

How was your meal?

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