



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



4 oz | 8 oz
Pineapple



5 tsp | 10 tsp
Red Wine
Vinegar



1 | 2
Poblano Pepper



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



¼ oz | ¼ oz
Cilantro



2 | 4
Flatbreads
Contains: Wheat



4 TBSP | 8 TBSP
BBQ Sauce



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

BBQ PINEAPPLE FLATBREADS

with Caramelized & Pickled Onion

HALL OF FAME



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700



WE PROPOSE A TOAST

Why do our chefs ask you to place a foil-lined baking sheet (or two) in the oven while it preheats? The answer is simple: The hot sheet helps the flatbreads get nice and crispy, leading you on your way to golden-brown goodness.

BUST OUT

- Aluminum foil
- Baking sheet
- Strainer
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 6 tsp)
- Olive oil (1 tsp | 1 tsp)

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1 PICKLE ONION

- Place a foil-lined baking sheet on top rack (for 4 servings, 2 foil-lined sheets, on top and middle racks) and preheat oven to 450 degrees. Wash and dry all produce.
- Halve, peel, and thinly slice onion. Drain pineapple over a small bowl, reserving juice. Stir ¼ of the onion, half the vinegar (you'll use the rest later), and a pinch of salt into bowl with juice. Set aside.



2 COOK ONION

- Heat a drizzle of oil in a large pan over medium heat. Add remaining onion and cook, stirring and adding splashes of water as needed to prevent sticking, until softened, 6-8 minutes.



3 PREP

- While onion cooks, halve, core, and very thinly slice poblano into strips. Toss in a second small bowl with a drizzle of olive oil, salt, and pepper. Dice mozzarella into ½-inch pieces. Finely chop cilantro.



4 CARAMELIZE

- Once cooked onion is softened, increase heat under pan to medium high. Add pineapple and another drizzle of oil; cook, stirring, until pineapple is lightly browned, 2-3 minutes.
- Stir in remaining vinegar. Cook, stirring, until onion and pineapple are caramelized and jammy, 1-2 minutes more. Turn off heat and season with salt and pepper.



5 ASSEMBLE FLATBREADS

- Brush or rub each flatbread with a drizzle of oil. Remove prepared baking sheet from oven; carefully place flatbreads on it (for 4 servings, divide flatbreads between 2 prepared sheets).
- Evenly spread with BBQ sauce, then top with caramelized onion and pineapple, poblano, Monterey Jack, and mozzarella.



6 FINISH & SERVE

- Return flatbreads to top rack until cheese has melted and edges are golden brown, 10-12 minutes. (For 4 servings, return to top and middle racks; swap rack positions halfway through baking.)
- Transfer to a cutting board and top with cilantro and pickled onion (draining first) to taste. Slice into pieces, divide between plates, and serve.