



## 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 | ½ 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: 720





### STAY GOLDEN

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 (**1 TBSP** | **1 TBSP**)
- 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  $\frac{1}{4}$  of the onion, **half the vinegar** (you'll use the rest later), and a **pinch of salt** into bowl with juice. Set aside to pickle.



#### 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  $\frac{1}{2}$ -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 side of **flatbreads** 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.