



COWBOY-STYLE CHICKEN PIZZAS

with Smoky Spices, Jalapeños, Monterey Jack Cheese, and Ancho Crema



HELLO

ANCHO CHILI POWDER

Made from peppers with a mild heat and a sweet, raisin-like flavor

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 750



Chicken Cutlets



Ancho Chili Powder



Shallots



Roma Tomatoes



Sour Cream
(Contains: Milk)



Sweet and Smoky Barbecue Seasoning



Jalapeños



Flatbreads
(Contains: Wheat)



Monterey Jack Cheese
(Contains: Milk)

START STRONG

Pizza night? All right! Get kids pumped for dinner by having them help with topping the pizzas—just be careful with any hot items.

BUST OUT

- Baking sheet
- Paper towel
- Large pan
- Medium bowl
- Butter (6 TBSP)
(Contains: Milk)
- Sugar (2 tsp)
- Small bowl

INGREDIENTS

Ingredient 4-person

- Chicken Cutlets 20 oz
- Sweet and Smoky Barbecue Seasoning 2 TBSP
- Ancho Chili Powder 1 tsp
- Roma Tomatoes 2
- Shallots 2
- Jalapeños 2
- Flatbreads 4
- Monterey Jack Cheese ½ Cup
- Sour Cream 8 TBSP

WINE CLUB

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1 PREHEAT OVEN AND SLICE CHICKEN

Wash and dry all produce. Place a baking sheet on upper rack of oven. (**TIP:** Use two sheets if you can't fit the flatbreads on one.) Preheat oven to 450 degrees. Pat **chicken** dry with a paper towel and slice into thin strips. Season all over with **salt** and **pepper**.



4 ASSEMBLE PIZZAS

Meanwhile, halve and slice **tomatoes**. Halve, peel, and thinly slice **shallots**. Halve and thinly slice **jalapeños**, removing ribs and seeds first for less heat. Spoon **chicken** and its **sauce** over **flatbreads** in an even layer. Top with tomatoes, shallots, and half the sliced jalapeños (use more if you'd like some extra heat).



2 COOK CHICKEN

Melt **2 TBSP butter** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and cook about 2 minutes. Add **barbecue seasoning** and **¾ tsp chili powder** (save the rest for the crema). Toss to coat and continue cooking until chicken is lightly browned, about 2 minutes more.



5 BAKE PIZZAS AND MAKE CREMA

Carefully remove baking sheet(s) from oven (use your mitts). Transfer **pizzas** to sheet(s) and sprinkle evenly with **cheese**. Bake until flatbreads are golden brown and crisp, 8-10 minutes. Meanwhile, in a small bowl, mix together **sour cream**, a pinch of **chili powder**, and **2 TBSP water**. Season with **salt**, **pepper**, and more chili powder, to taste.



3 SIMMER CHICKEN

Stir **2 tsp sugar** and **1 cup water** into pan. Simmer until thickened slightly, about 2 minutes more. Add **4 TBSP butter**, stirring to melt. (**TIP:** Cut it into smaller pieces first to help it melt faster.) Transfer **chicken** and its **sauce** to a medium bowl and let cool slightly.



6 FINISH AND SERVE

Transfer baked **pizzas** to a cutting board and cut into squares. Dollop with **crema** and serve.

FRESH TALK

What is the first thing you'd do if you were the mayor of your town?

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