CHIPOTLE CHICKEN FLATBREADS

with Poblano Peppers, Mexican Cheese, and Cilantro

HELLO

CHIPOTLE POWDER

The dried chili brings
smoky flavor and spicy heat.

PREP: 10 MIN | **TOTAL:** 25 MIN | **CALORIES:** 498

- Poblano Pepper
- Chicken Stir-Fry
- Flatbreads (Contains: Wheat)
- Cilantro
- Chipotle Powder
- Beefsteak Tomato
- Mexican Cheese Blend (Contains: Milk)

START STRONG

Adjust your oven rack to the upper position before popping the pizzas in the oven. Placing everything toward the top will help the toppings get nice and crisp.

BUST OUT

- Paper towel
- Large pan
- Baking sheet
- Olive oil (2 tsp)
- Vegetable oil (2 tsp)
- Sugar (½ tsp)
- Butter (1 TBSP)
  (Contains: Milk)

INGREDIENTS

Ingredient	4-person
Poblano Peppers	2
Chicken Stir-Fry	20 oz
Chipotle Powder	1 tsp
Beefsteak Tomatoes	2
Flatbreads	4
Mexican Cheese Blend	1 Cup
Cilantro	½ oz

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven rack to upper position. Preheat oven to 450 degrees. Core and seed **poblanos**, then cut into ½-inch pieces. Pat **chicken** dry with a paper towel. Season with **¼ tsp chipotle powder** (we'll use more later) and a large pinch of **salt** and **pepper**.

2 COOK CHICKEN AND POBLANO

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and **poblanos**. Cook, stirring a few times, until browned and cooked through, 3-5 minutes. Transfer to a plate and set aside.

3 COOK TOMATOES

Meanwhile, dice **tomatoes**. Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add tomatoes, **½ tsp sugar**, **¼ tsp chipotle powder** (you'll have some left over), and a pinch of **salt** and **pepper**. Cook, stirring, until tomatoes soften and are a little saucy, 3-4 minutes. Remove pan from heat and stir in **1 TBSP butter.**

4 WARM FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. (**TIP:** Use a second sheet if they won't fit on one.) Bake in oven until just warmed, about 3 minutes. Remove flatbreads from oven.

5 ASSEMBLE FLATBREADS

Spoon **tomatoes** evenly over **flatbreads**, then top with **chicken** and **poblanos**. Scatter **cheese** over. Return sheet to oven and bake until cheese has melted and flatbreads are a little crisp, 5-6 minutes.

6 FINISH AND SERVE

While **flatbreads** bake, roughly chop **cilantro**. When flatbreads are done, sprinkle cilantro over and then cut flatbreads into slices. **TIP:** If you like it spicy, sprinkle over a pinch of chipotle powder.

FRESH TALK

What would you do if you met an alien from outer space?