



BUFFALO CHICKEN FLATBREADS

with Creamy Ranch Sauce



HELLO

CELERY SALT

A Bloody Mary must that pairs well with all things tomato

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 740



Long Green Peppers



Chicken Stir-Fry



Ranch Seasoning



Honey



Sriracha



Hot Sauce



Roma Tomatoes



Celery Salt



Flatbreads
(Contains: Wheat)



Mozzarella
Cheese
(Contains: Milk)



Sour Cream
(Contains: Milk)

START STRONG

If the little ones aren't so little anymore, have them dice the green peppers and tomatoes while the younger sous chefs stick to assembling the flatbreads with tomato sauce, chicken, and mozzarella.

BUST OUT

- Baking sheet
- Paper towel
- Medium bowl
- Large pan
- 2 Small bowls
- Olive oil (2 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|----------------------|--------|
| • Long Green Peppers | 2 |
| • Roma Tomatoes | 2 |
| • Chicken Stir-Fry | 20 oz |
| • Celery Salt | 2 tsp |
| • Ranch Seasoning | 5 tsp |
| • Flatbreads | 4 |
| • Mozzarella Cheese | 1 Cup |
| • Honey | 2 tsp |
| • Hot Sauce | 4 tsp |
| • Sriracha | 2 tsp |
| • Sour Cream | 4 TBSP |

WINE CLUB

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1 PREP

Wash and dry all produce. Adjust oven rack to top position and preheat to 450 degrees with a baking sheet inside. Core, seed, and dice **green peppers**. Dice **tomatoes**. Pat **chicken** dry with a paper towel. In a medium bowl, toss chicken with **celery salt**, **1 TBSP ranch seasoning** (we'll use more later), and a few pinches of **salt** and **pepper**.



4 ASSEMBLE AND BAKE FLATBREADS

Remove baking sheet from oven; drizzle with **olive oil**, then place **flatbreads** on top. Spoon **tomato sauce** evenly onto flatbreads, then scatter **chicken mixture** on top, followed by **mozzarella**. Return sheet to oven and bake until flatbreads are crisped and cheese is melted, 8 to 10 minutes.

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2 COOK CHICKEN AND GREEN PEPPERS

Heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and **green peppers** and cook, stirring occasionally, until chicken is cooked through and peppers are crisp-tender, about 5 minutes. Season with **salt** and **pepper**, then remove to a plate.



5 MAKE BUFFALO AND RANCH SAUCES

Meanwhile, add **2 TBSP butter** to a small microwave-safe bowl. Microwave until just melted, about 30 seconds. Stir in **honey**, **hot sauce**, and **sriracha** until well combined. In another small bowl, mix **2 tsp ranch seasoning** with **sour cream** (you'll have some seasoning left over). Add **water** 1 tsp at a time until you reach a drizzling consistency. Season with **salt**.



3 MAKE TOMATO SAUCE

Reduce heat under same pan to medium. Add **tomatoes** and **3 TBSP water**. Cook until tomatoes become slightly saucy, about 2 minutes. Stir in **1 TBSP butter** until melted, then season with **salt** and **pepper**.



6 FINISH

Once **flatbreads** are finished baking, remove sheet from oven. Transfer flatbreads to a cutting board and slice. Drizzle with **buffalo** and **ranch sauces** (or serve ranch on the side for dipping) and serve.

FRESH TALK

What are your favorite pizza toppings of all time?

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