



BBQ RANCH CHICKEN FLATBREADS

with Double Cheese

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 4
Flatbreads
Contains: Wheat



10 oz | 20 oz
Chicken Breast
Strips



4 TBSP | 8 TBSP
Classic BBQ Sauce



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



1.5 oz | 3 oz
Ranch Dressing
Contains: Milk, Eggs



HELLO

BBQ RANCH

Two classic condiments join forces to create a brand-new flavor experience that's at once creamy, cooling, robust, and tangy-sweet.

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 950



THE MORE YOU KNOW

Why do we ask you to pat your chicken dry with paper towels before seasoning? Blotting out as much moisture as possible from the surface of the chicken ensures even browning (rather than steaming) as it hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (3 tsp | 4 tsp)
- Olive oil (4 tsp | 8 tsp)

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* Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Place a lightly **oiled** baking sheet on top rack and preheat oven to 450 degrees. **Wash and dry all produce.**
- Core, deseed, and dice **green pepper** into ½-inch pieces.
- **4 SERVINGS:** Place **2** lightly oiled baking sheets on top and middle racks.



3 TOAST FLATBREADS

- Meanwhile, carefully place **flatbreads** on preheated sheet. Drizzle both sides of each flatbread with **olive oil** and season with **salt** and **pepper**.
- Toast on top rack until golden brown and crisp, 5-7 minutes. Remove from oven.
- **4 SERVINGS:** Divide flatbreads between **2** preheated sheets. Toast on top and middle racks; swap rack positions halfway through baking.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and **green pepper**; season with **salt** and **pepper**. Cook, stirring, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **BBQ sauce**, then remove pan from heat.



4 FINISH & SERVE

- Evenly top **flatbreads** with **BBQ chicken mixture**, **mozzarella**, and **cheddar**.
- Return to oven until cheese melts, 2-3 minutes. Transfer to a cutting board and slice each flatbread into quarters.
- Divide flatbreads between plates. Drizzle with **ranch dressing** and serve.