



20-MIN MEAL

# CHIPOTLE CHICKEN FLATBREADS

with Poblano Pepper, Mexican Cheese, and Cilantro



## HELLO CHIPOTLE POWDER

The dried chili brings smoky flavor and spicy heat.

**PREP: 10 MIN**

**TOTAL: 20 MIN**

**CALORIES: 670**



## 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
- Medium pan
- Olive oil (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (1/4 tsp | 1/2 tsp)
- Butter (1/2 TBSP | 1 TBSP)  
(Contains: Milk)
- Baking sheet

## INGREDIENTS

Ingredient 2-person | 4-person

Poblano Pepper	1   2
Chicken Stir-Fry	10 oz   20 oz
Chipotle Powder	1/2 tsp   1 tsp
Beefsteak Tomato	1   2
Flatbreads	2   4
Mexican Cheese Blend	1/2 Cup   1 Cup
Cilantro	1/4 oz   1/2 oz

## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust oven rack to upper position. Preheat oven to 450 degrees. Core and seed **poblano**, then cut into 1/2-inch pieces. Pat **chicken** dry with a paper towel. Season with a large pinch of **salt** and **pepper** and **1/4 tsp chipotle powder** (we'll use more later).



## 4 WARM FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. Bake in oven until just warmed, about 3 minutes.



## 2 COOK CHICKEN AND POBLANO

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



## 3 COOK TOMATO

Meanwhile, dice **tomato**. Heat a drizzle of **vegetable oil** in pan used for chicken over medium-high heat. Add **tomato**, **1/4 tsp sugar**, another **1/4 tsp chipotle powder** (you'll have some left over), and a pinch of **salt** and **pepper**. Cook, stirring, until tomato softens and is a little saucy, 3-4 minutes. Remove pan from heat and stir in **1/2 TBSP butter**.



## 5 ASSEMBLE FLATBREADS

Remove sheet from oven and spoon **tomato** evenly over **flatbreads**. Top with **chicken** and **poblano**. Scatter **cheese** over top. Return sheet to oven and bake until cheese melts and flatbreads are a little crisp, 5-6 minutes. Meanwhile, roughly chop **cilantro**.

## 6 FINISH AND SERVE

When **flatbreads** are done, sprinkle each with **cilantro**. Cut into slices and serve. **TIP:** If you like it spicy, season flatbreads with a pinch of chipotle powder.

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## SPICE IT UP!

Save any extra chipotle for giving Tex-Mex recipes an extra kick.