



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.



Poblano Pepper



Chicken Stir-Fry



Flatbreads
(Contains: Wheat)



Cilantro



Chipotle Powder



Beefsteak Tomato



Mexican
Cheese Blend
(Contains: Milk)

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
- Baking sheet
- Medium pan
- Olive oil (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (½ TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper 1 | 2
- Chicken Stir-Fry 10 oz | 20 oz
- Chipotle Powder  ½ tsp | 1 tsp
- Beefsteak Tomato 1 | 2
- Flatbreads 2 | 4
- Mexican Cheese Blend ½ Cup | 1 Cup
- Cilantro ¼ oz | ½ oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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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 **poblano**, then cut into ½-inch pieces. Pat **chicken** dry with a paper towel. Season with a large pinch of **salt** and **pepper** and **¼ 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.



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**.



3 COOK TOMATO

Meanwhile, dice **tomato**. Heat a drizzle of **vegetable oil** in pan used for chicken over medium-high heat. Add tomato, **¼ tsp sugar**, another **¼ 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 **½ TBSP butter**.



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.

SPICE IT UP!

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

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