



20-MIN MEAL

# PRONTO CHICKEN WHITE PIZZAS

with Broccoli, Mozzarella, and Tuscan Herbs



## HELLO

### TUSCAN HEAT SPICE

Our blend of aromatic, Italian-style herbs packs a surprise pinch of peppery hot pizzazz.



Chicken Cutlets



Broccoli Florets

Mozzarella Cheese  
(Contains: Milk)

Tuscan Heat Spice



Roma Tomato

Flatbreads  
(Contains: Wheat)

**PREP: 5 MIN** | **TOTAL: 20 MIN** | **CALORIES: 680**



## START STRONG

We suggest placing your baking sheet under the broiler as it heats because the hot surface will make your crust extra crisp. You can skip this step, but things won't be quite as toasty.

## BUST OUT

- Baking sheet
- Paper towel
- Large pan
- Olive oil (7 tsp | 14 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Cutlets 10 oz | 20 oz
- Tuscan Heat Spice  1 TBSP | 2 TBSP
- Broccoli Florets 8 oz | 8 oz
- Roma Tomato 1 | 2
- Mozzarella Cheese ½ Cup | 1 Cup
- Flatbreads 2 | 4

## HELLO WINE



PAIR WITH  
Abbiocco Umbria Rosso, 2015

[HelloFresh.com/Wine](http://HelloFresh.com/Wine)



## 1 PREHEAT BROILER AND SEASON CHICKEN

Adjust broiler rack so that it is in position closest to flame and place a baking sheet on rack. Preheat broiler to high. Rinse **chicken**, then pat dry with a paper towel. Season all over with salt and **Tuscan heat spice**.



## 4 ASSEMBLE FLATBREADS

Scatter **mozzarella** in an even layer over **flatbreads**, followed by **chicken, broccoli, and tomato**. Carefully remove baking sheet from broiler and sprinkle with a drizzle of **olive oil**. Place flatbreads on sheet and sprinkle each with a drizzle of olive oil.



## 2 COOK CHICKEN

Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and cook until browned and no longer pink in center, about 2 minutes per side. Remove from pan and let cool slightly, then cut into bite-size pieces.



## 5 BROIL FLATBREADS

Carefully return sheet to broiler and broil **flatbreads** until cheese melts and crust starts to brown, 3-4 minutes. **TIP:** Check flatbreads occasionally for any burning.



## 3 PREP AND COOK VEGGIES

**Wash and dry all produce.** Cut any large **broccoli** florets into bite-size pieces. Core, seed, and dice **tomato**. Heat a drizzle of **olive oil** in same pan over medium-high heat. Add broccoli and tomato. Cook, stirring, until just tender and wilted, about 3 minutes. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Remove **flatbreads** from broiler. Sprinkle with another drizzle of **olive oil** and season with **salt**, if desired. Let flatbreads rest for 1 minute, then cut into slices and serve.

## PIE OH MY!

Don't you wish every night could be pizza night?

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