



COWBOY-STYLE CHICKEN PIZZAS

with Smoky Spices, Jalapeño, Monterey Jack Cheese, and Ancho Crema



HELLO

ANCHO CHILI POWDER

Made from peppers with a mild heat and a sweet, raisin-like flavor

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 750



Chicken Cutlets



Ancho Chili Powder



Shallot



Roma Tomato



Sour Cream
(Contains: Milk)



Sweet and Smoky Barbecue Seasoning



Jalapeño



Flatbreads
(Contains: Wheat)



Monterey Jack Cheese
(Contains: Milk)

START STRONG

We suggest placing your baking sheet in the oven as it preheats 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
- Medium bowl
- Sugar (1 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Small bowl

INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Cutlets 10 oz | 20 oz
- Sweet and Smoky Barbecue Seasoning 1 TBSP | 2 TBSP
- Ancho Chili Powder 1 tsp | 1 tsp
- Roma Tomato 1 | 2
- Shallot 1 | 2
- Jalapeño 1 | 2
- Flatbreads 2 | 4
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Sour Cream 4 TBSP | 8 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREHEAT OVEN AND SLICE CHICKEN

Wash and dry all produce. Adjust oven rack to upper position and place a baking sheet on rack. Preheat oven to 450 degrees with sheet inside. Pat **chicken** dry with a paper towel, then slice into thin strips. Season all over with **salt** and **pepper**.



4 ASSEMBLE PIZZAS

Meanwhile, halve and slice **tomato**. Halve, peel, and thinly slice **shallot**. Halve and thinly slice **jalapeño**, removing ribs and seeds first for less heat. Spoon **chicken** and its **sauce** over **flatbreads** in an even layer. Top with tomato, shallot, and half the jalapeño (use more if you'd like some extra heat).



2 COOK CHICKEN

Melt **1 TBSP butter** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and cook about 2 minutes. Add **barbecue seasoning** and **½ tsp chili powder** (save the rest for the crema). Toss to coat. Continue cooking until chicken is lightly browned, about 2 minutes more.



5 BAKE PIZZAS AND MAKE CREMA

Carefully remove baking sheet from oven (use your mitts). Transfer **pizzas** to sheet and sprinkle evenly with **cheese**. Bake in oven until flatbreads are golden brown and crisp, 8-10 minutes. Meanwhile, in a small bowl, mix together **sour cream**, a pinch of **chili powder**, and **1 TBSP water**. Season with **salt**, **pepper**, and more chili powder, to taste.



3 SIMMER CHICKEN

Stir **1 tsp sugar** and **½ cup water** into pan. Simmer until thickened slightly, about 2 minutes more. Add **2 TBSP butter**, stirring to melt. Transfer **chicken** and its **sauce** to a medium bowl and let cool slightly.



6 FINISH AND SERVE

Transfer baked **pizzas** to a cutting board and cut into squares. Dollop with **crema** and serve.

YEEHAW!

Pizza night just got a Southwestern twist.

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