



## Fast! BBQ Chicken Flatbread

with Romaine-Cilantro Salad



ca. 20min



2 Servings

Naan is an Indian flatbread but don't limit it to just that cuisine. Here, we use it as the crust for our California-style BBQ chicken pizza. Tender strips of chicken breast are cooked in a tangy BBQ sauce and then baked on the naan with a generous topping of cheese. Served alongside a fresh, crisp salad with a honey-mustard dressing, this is sure to delight all those around your table.



## What we send

- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 medium yellow onion
- ½ lb pkg chicken breast strips
- 4 oz barbecue sauce
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 pkt Dijon mustard <sup>17</sup>
- ½ oz honey
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- neutral oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium nonstick skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 890kcal, Fat 36g, Carbs 103g, Protein 45g



### 1. Toast naan & prep onion

Preheat broiler with a rack in the upper third. Lightly **oil** each **naan** on one side, then transfer to a rimmed baking sheet, oiled side up. Broil on upper oven rack until toasted, 2-4 minutes (watch closely as broilers vary). Remove from oven and flip each naan; set aside until step 4.

Meanwhile, halve and thinly **slice all of the onion**. Reserve ¼ cup of the onions for step 4.



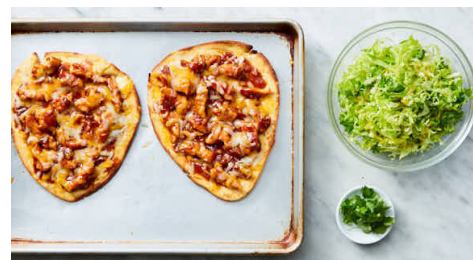
### 4. Assemble flatbreads

Divide **BBQ chicken and onions** between **naan**, spreading to cover surface. Top each with **shredded cheddar-jack cheese**. Brush edges of naan with **oil**. Transfer to upper oven rack and broil until cheese is melted and naan is golden, 3-5 minutes (watch closely).



### 2. Cook chicken & onions

Pat **chicken** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Add chicken and cook until browned, 3-5 minutes. Add **remaining sliced onions**; cook, stirring, until softened, about 5 minutes. Add **barbecue sauce** and **2 tablespoons water**; bring to a simmer, stirring to coat chicken and onions, about 1 minute.



### 5. Finish

Add **lettuce** and **all but 1 tablespoon cilantro** to bowl with **dressing** and toss to coat.

Serve **flatbread** sprinkled with **remaining cilantro** alongside **salad**.



### 3. Prep ingredients

Meanwhile, thinly slice **lettuce** crosswise; discard stem end. Coarsely chop **cilantro leaves and stems**.

In a medium bowl, stir to combine **Dijon mustard**, **honey**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Season dressing to taste with **salt** and **pepper**. Stir in **reserved ¼ cup onions**.



### 6. Serve

Enjoy!