



Flatbread with Ready to Heat Chicken

with Pico de Gallo & Crema



20-30min



2 Servings

This cheesy flatbread, piled high with chicken, sautéed onions and poblano peppers, eats like a pizza, but relies on crispy pita as its base. We turn pico de gallo, a traditional fresh salsa, into a salad with grape tomatoes, garlic, lime juice, onions, and fresh cilantro. And, to really drive home the Southwestern flavor profile, we drizzle the warm flatbread with sour cream and cilantro just before serving.

What we send

- 1 red onion
- ¼ oz fresh cilantro
- 1 lime
- ½ lb pkg ready to heat chicken
- 1 pkg grape tomatoes
- 1 poblano pepper
- 2 Mediterranean pitas ^{1,6,11}
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷

What you need

- garlic
- olive oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 39g, Carbs 58g, Protein 51g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position.

Thinly slice **all of the onion**, then finely chop 2 tablespoons of the sliced onions (leave the remaining sliced). Finely chop **2 large garlic cloves**. Finely chop **cilantro stems and leaves** together.

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut or tear **chicken** into bite-size pieces.



4. Toast pitas

Meanwhile, brush **pitas** all over with **oil**. Toast directly on the center oven rack until slightly crisp, 2-3 minutes (watch closely, as ovens vary).



2. Make tomato salad

Cut **grape tomatoes** in half. (**Time saver:** sandwich tomatoes between two plastic lids, and cut through the middle.)

To the bowl with **lime juice**, stir in tomatoes, **chopped onions**, **half each of the chopped garlic and cilantro**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Set aside, stirring occasionally, until step 6.



5. Assemble flatbreads

Add **chicken and cheddar** to bowl with **poblanos and onions**; season to taste with **salt** and **pepper** and toss to combine.

Transfer **pitas** to a rimmed baking sheet (it's ok if they overlap slightly) and top with veggie-cheese mixture.



3. Sauté poblanos & onions

Halve **poblano**, remove stem and seeds, then thinly slice crosswise. Heat **1 tablespoon oil** in a medium skillet over medium-high. Stir **sliced onions**, poblano, and **a pinch of salt** into skillet. Cover, and cook until vegetables are tender and browned in spots, 5-7 minutes.

Transfer to a bowl and stir in **remaining chopped garlic**.



6. Bake flatbreads & serve

Bake on center oven rack until **cheese** is melted and **flatbreads** are crisp, 5-8 minutes. In a small bowl, combine **sour cream** and **2 teaspoons water**; season to taste with **salt** and **pepper**. Cut **flatbreads** into wedges, drizzle all over with **sour cream**, and top with **remaining cilantro**; serve **tomato salad** alongside. Enjoy!