

MARLEY SPOON



BBQ Chicken Flatbread & Romaine Salad

with Ready to Heat Chicken



ca. 20min



2 Servings

Mediterranean pita makes great gyros, 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 pita 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 ^{1,2,3}
- 1 yellow onion
- ½ lb pkg ready to heat chicken
- 4 oz barbecue sauce
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 (¼ oz) Dijon mustard
- ½ oz honey
- 2 oz shredded cheddar-jack blend ⁴

What you need

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

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

Sesame (1), Soy (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 36g, Carbs 84g, Protein 45g



1. Toast pita & prep onion

Preheat broiler with a rack in the upper third. Lightly oil **pitas**, 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). Flip pita and set aside until step 4.

Meanwhile, halve and thinly **slice all of the onion**. Reserve ¼ cup of the onions for step 3. Cut or tear **chicken** into bite-size pieces.



4. Assemble & broil

Divide **BBQ chicken and onions** between **pita**, spreading to cover most of the surface. Top with **cheese**. Brush edges of pita with **oil**.

Broil on upper oven rack until cheese is melted and pita is golden, 3-5 minutes (watch closely).



2. Cook chicken & onions

Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Add **remaining sliced onions**; cook, stirring, until softened, about 5 minutes. Add **chicken** and **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!