

DINNERLY



BBQ Chicken Flatbread with Roasted Peppers & Fontina



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this BBQ chicken flatbread? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, toast the pita, assemble the flatbread, and broil it all together. So put your knife away and enjoy your Dinnerly without the stress or mess! **233**

We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 2 oz barbecue sauce
- 2 Mediterranean pitas ^{2,3,4}
- 4 oz roasted red peppers
- 2 oz shredded fontina ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 22g, Carbs 58g,
Protein 42g



1. Cook chicken

Pat **chicken** dry; season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add chicken and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Remove from heat; stir in **barbecue sauce** until chicken is coated.



2. Toast pitas

Preheat broiler with a rack in the top position.

Generously drizzle each **pita** with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly toasted, 1–2 minutes per side (watch closely as broilers vary).

Tear **roasted red peppers** into 1-inch pieces, if necessary.



3. Finish & serve

Evenly divide **chicken** between **pitas**. Top with **roasted red peppers** and **cheese**. Broil on top oven rack until cheese is melted, 1–3 minutes (watch closely).

Serve **BBQ chicken flatbreads** topped with a drizzle of **oil**. Enjoy!



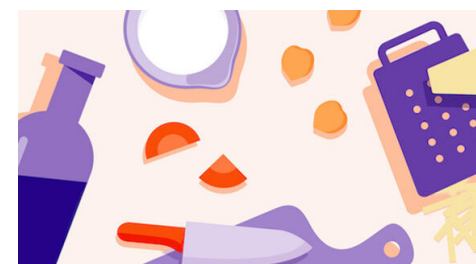
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!