

DINNERLY



BBQ Chicken Flatbread

with Roasted Red Peppers & Melted Cheese



20-30min



2 Servings

Put your hands up if you like BBQ! All right, this recipe delivers big hickory-smoke taste, without ever firing up the grill. We coat boneless chicken with barbecue sauce to serve atop flatbread-style pizzas. Get the gram ready for that cheese pull of buttery, almost nutty flavor. It's a blue ribbon winner for your whole family. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 2 oz barbecue sauce
- 1 oz scallions
- 2 oz roasted red peppers
- 2 Mediterranean pitas ^{1,2,3}
- 10 oz pkg cubed chicken thighs
- 1 pkg mozzarella ⁴

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

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 630kcal, Fat 32g, Carbs 50g,
Protein 34g



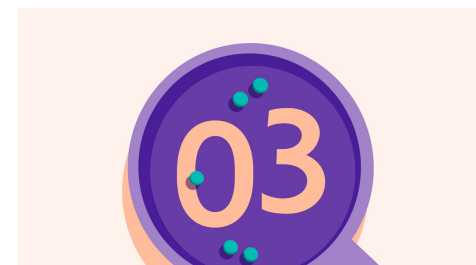
1. Prep chicken

Peel and finely chop **1 teaspoon garlic**. Pat **chicken** dry, then cut into 1-inch pieces. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add chicken and season with **salt** and **pepper**; cook until browned in spots and cooked through, 2–3 minutes per side. Remove skillet from heat and add chopped garlic, tossing to coat.



2. Sauce chicken

Transfer **chicken and garlic** to a medium bowl. Add **barbecue sauce**, and toss to coat.



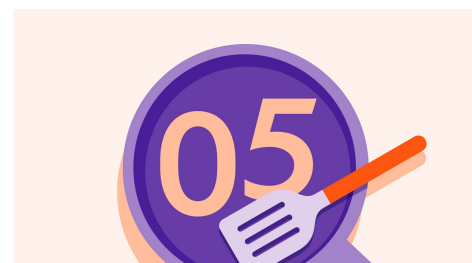
3. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim **scallions**, then thinly slice. Coarsely chop **roasted red peppers**. Coarsely chop **all of the fontina**.



4. Toast pitas

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).



5. Finish & serve

Divide **chicken and barbecue sauce** evenly between **pitas**. Top with **roasted red peppers**, **chopped fontina**, and **all but 2 tablespoons of the sliced scallions**. Broil on top oven rack until **cheese** is melted, 2–3 minutes (watch closely). Serve **BBQ chicken flatbreads** topped with **remaining scallions** and a **drizzle of oil**. Enjoy!



6. Take it to the next level

For even more pitzazz (see what we did there?), sprinkle chopped cilantro over the top.