



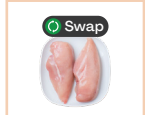
Buffalo-Style Chicken Flatbreads

with Ranch-Dressed Slaw

25 Minutes

Customized Protein Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Chicken Breasts*
2 | 4



Chicken Thighs*
280 g | 560 g



Flatbread
2 | 4



Mozzarella Cheese, shredded
¾ cup | 1 ½ cup



Hot Sauce
2 tbsp | 4 tbsp



Ranch Dressing
4 tbsp | 8 tbsp



Cream Cheese
1 | 2



Coleslaw Cabbage Mix
170 g | 340 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, unsalted butter, pepper, oil

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels, parchment paper, small pot, whisk

1



Cook chicken

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

[Swap](#) | [Chicken Breasts](#)

- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Sear until golden-brown and cooked through, 6-8 min.**
- Transfer **chicken** to a plate.

2



Make Buffalo hot sauce

- Meanwhile, heat a small pot over medium heat.
- When hot, add **3 tbsp** (6 tbsp) **butter**, then swirl the pan until melted.
- Whisk in **hot sauce** and **cream cheese**. Simmer, whisking often, until slightly thickened, 1 min.
- Season with **salt**, to taste.
- Remove the pot from heat. (**NOTE:** In step 5, you may need to whisk the hot sauce again to recombine before assembling flatbreads.)

3



Make coleslaw

- Add **coleslaw cabbage mix** and **half the ranch dressing** to a large bowl.
- Season with **salt** and **pepper**, to taste, then stir to combine.

4



Prep flatbreads

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **half the Buffalo hot sauce** over **flatbreads** with the back of a large spoon.
- Add **chicken** to the pot with **remaining Buffalo hot sauce**, then toss to coat.

5



Assemble and bake flatbreads

- Top **flatbreads** with **chicken**, then sprinkle with **cheese**.
- Bake in the **middle** of the oven until **cheese** is melted and **chicken** is heated through, 7-8 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven.)

6



Finish and serve

- Cut **flatbreads** into halves or quarters.
- Divide **flatbreads** and **coleslaw** between plates.
- Drizzle **remaining ranch dressing** over **flatbreads**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Cook chicken

[Swap](#) | [Chicken Breasts](#)

If you've opted to get **chicken breasts**, cook them in the same way the recipe instructs you to cook the **chicken thighs**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.