



# BBQ Chicken Pizzas with Ranch Drizzle and Garden Salad

Special

35 Minutes



Chicken Breast Tenders  
310 g | 620 g



BBQ Sauce  
4 tbsp | 8 tbsp



Red Onion  
1 | 1



Mozzarella Cheese, shredded  
¼ cup | 1 ½ cups



Spring Mix  
56 g | 113 g



Yogurt Sauce  
3 tbsp | 6 tbsp



Baby Tomatoes  
113 g | 227 g



Pizza Dough  
340 g | 680 g



BBQ Seasoning  
1 tbsp | 2 tbsp



Radish  
3 | 6



Croutons  
28 g | 56 g



Chives  
7 g | 14 g



Ranch Dressing  
2 tbsp | 4 tbsp

**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, pepper, oil

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

Measurements  
within steps

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

1



### Prep dough

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Sprinkle **both sides of dough** with **flour**.
- Stretch into a rough 12x8-inch oval shape on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place, 8-10 min.
- While **dough** rests, pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season **chicken** with **BBQ Seasoning**, **salt** and **pepper**.

2



### Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add  $\frac{1}{2}$  **tbsp oil**, then **chicken**. (**NOTE:** For 4 ppl, cook in 2 batches, using  $\frac{1}{2}$  tbsp oil per batch.)
- Pan-fry until cooked through, 3-4 min per side.\*\*
- Transfer **chicken** to a plate.

3



### Prep

- Meanwhile, peel, then cut **half the onion** into  $\frac{1}{8}$ -inch-thick rounds (whole onion for 4 ppl). Separate into rings.
- Cut **tomatoes** in half.
- Cut **radish** into  $\frac{1}{4}$ -inch rounds.
- Thinly slice **chives**.

4



### Assemble pizzas

- With floured hands, stretch **dough** again into a large oval shape.
- Spread **BBQ sauce** on to **prepared dough**.
- Sprinkle **cheese** over top of **sauce**.
- Top with **chicken** and **onions**.

5



### Bake pizza

- Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)

6



### Finish and serve

- Add **spring mix**, **radishes**, **croutons**, **tomatoes** and **yogurt sauce** to a large bowl. Toss to combine.
- Drizzle **ranch dressing** over **pizza**, then sprinkle with **chives**.
- Cut **pizza** into **slices**.
- Divide **pizza slices** and **salad** between plates.

\* 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.