

BBQ Chicken Pizzas with Ranch Drizzle

and Garden Salad

Special

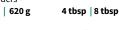
35 Minutes





Chicken Breast Tenders • 310 g | 620 g









Red Onion









56 g | 113 g



Baby Tomatoes



Yogurt Sauce

3 tbsp | 6 tbsp

113 g | 227 g

Pizza Dough 340 g | 680 g







1 tbsp | 2 tbsp



3 | 6



Croutons

28 g | 56 g



Ranch Dressing



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



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.



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp oil, then chicken.
 (NOTE: For 4 ppl, cook in 2 batches, using ½ tbsp oil per batch.)
- Pan-fry until cooked through, 3-4 min per side.**
- Transfer chicken to a plate.



Measurements

within steps

1 tbsp

(2 tbsp)

oil

Prep

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



Assemblepizzas

- 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.



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.)



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.