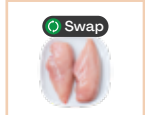




# BBQ Chicken Pizzas with Ranch Drizzle and Garden Salad

Special 35 Minutes



Organic Chicken Breasts 2 | 4

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Chicken Breast Tenders 310 g | 620 g



BBQ Sauce 4 tbsp | 8 tbsp



Red Onion 1 | 1



Spring Mix 56 g | 113 g



Yogurt Sauce 3 tbsp | 6 tbsp



Baby Tomatoes 113 g | 227 g



Pizza Dough 340 g | 680 g



Radish 3 | 6



Croutons 28 g | 56 g



Chives 7 g | 14 g



Ranch Dressing 2 tbsp | 4 tbsp



Mozzarella Cheese, shredded 3/4 cup | 1 1/2 cups



BBQ Seasoning 1 tbsp | 2 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.*

Ingredient quantities 56 g | 113 g 2 person | 4 person

**Pantry items** | Salt, pepper, oil, all-purpose flour

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

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 pizza 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**.

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**.

2



## Cook chicken

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- Heat a large non-stick pan over medium-high.
- 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.

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.)

3



## Prep

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

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.

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 2 | Prep and cook chicken

🔄 Swap | [Organic Chicken Breasts](#)

If you've opted to get **organic chicken breasts**, prep and cook in the same way the recipe instructs you to prep and cook the **regular chicken**.

\* 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.