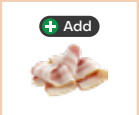




# SuperQuick Chipotle Shrimp Flatbreads

## with Two Cheeses and Guacamole

15-Minute Meal 15 Minutes



Bacon

100 g | 200 g

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)



Shrimp  
285 g | 570 g



Flatbread  
2 | 4



Tomato  
1 | 2



Green Onion  
2 | 4



Mozzarella  
Cheese, shredded  
¾ cup | 1 ½ cups



Feta Cheese,  
crumbled  
¼ cup | ½ cup



Chipotle Sauce  
2 tbsp | 4 tbsp



Guacamole  
3 tbsp | 6 tbsp



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.

**Pantry items** | Oil, salt, pepper

**Cooking utensils** | Aluminum foil, baking sheet, large non-stick pan, measuring spoons, paper towels, strainer

1



## Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Cut **tomatoes** into ¼-inch pieces. Season with **salt**.
- Drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt**, **pepper** and **BBQ Seasoning**.

2



## Cook shrimp

+ Add | Bacon

- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook for 2-3 min, stirring occasionally, until **shrimp** just turn pink.\*\*
- Remove from heat.

3



## Assemble flatbreads

- On a foil-lined baking sheet, arrange **flatbreads**. (**NOTE:** For 4 servings, use 2 foil-lined baking sheets.)
- Sprinkle **flatbreads** with **cheese**. Top with **shrimp**.

4



## Broil flatbreads and serve

+ Add | Bacon

- Broil **flatbreads** on the **middle** rack of the oven for 5-6 min, until golden and **cheese** melts. (**TIP:** Keep your eye on them so they don't burn.)
- Cut **each flatbread** into 4 pieces. Drizzle **chipotle sauce**, then top with **tomatoes**, **feta** and a **dollop of guacamole**.
- Using scissors, snip **green onions** over top.

**Measurements within steps** | **1 tbsp** (2 **tbps**) | **oil**  
2-serving 4-serving Ingredient

### For 6 servings

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 | Cook bacon and shrimp

+ Add | Bacon

Heat the pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard bacon fat from the pan. Carefully wipe the pan clean. Use the same pan to cook **shrimp**.

## 4 | Broil flatbreads and serve

+ Add | Bacon

Using scissors, snip **bacon** and **green onions** over top.

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