



# SuperQuick Chipotle Chicken Flatbreads

with Spinach and Cheddar

15 Minutes

Swap



Chicken Breast  
2 | 4

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



Chicken Breast, Diced  
310 g | 620 g



Flatbread  
2 | 4



Chipotle Sauce  
2 tbsp | 4 tbsp



Yellow Onion, chopped  
56 g | 113 g



Enchilada Spice Blend  
1 tbsp | 2 tbsp



Sour Cream  
1 | 2



Cilantro  
7 g | 14 g



Cheddar Cheese, shredded  
1/4 cup | 1/2 cup



Baby Spinach  
28 g | 56 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.*

Ingredient quantities 56 g | 113 g  
2-serving 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring spoons, small bowl

1



### Cook chicken

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

 Swap | **Chicken Breasts**

- Heat a large non-stick pan over high.
- While the pan heats, snip a corner of chicken packaging and drain excess liquid.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken** and **onions**. Season with **salt** and **pepper**. Cook for 4-5 min, stirring often, until golden and cooked through.\*\* Sprinkle **Enchilada Spice Blend** over top, then toss to coat.
- Transfer **chicken** to a plate.

2



### Prep and toast flatbreads

- Meanwhile, use kitchen shears to chop **cilantro**.
- Roughly chop **spinach**, if you like.
- On a foil-lined baking sheet, arrange **flatbreads**. (**NOTE:** For 4 servings, use 2 foil-lined baking sheets.)
- Broil in the **middle** of the oven until warmed through, 1-2 min.
- Carefully remove from the oven, then flip **flatbreads**.

3



### Assemble flatbreads

- Spread **chipotle sauce** over **flatbreads**.
- Top with **spinach**, **chicken** and **onions**, then sprinkle **cheddar** over top.

4



### Broil flatbreads

- Broil **flatbreads** in the **middle** of the oven for 2-3 min, until edges are golden and **cheese** melts. (**NOTE:** For 4 servings, broil flatbreads in batches.) (**TIP:** Keep your eye on them so they don't burn.)

5



### Finish and serve

- To a small bowl, add **sour cream** and **2 tsp** (4 tsp) **water**. Season with **salt** and **pepper**, then stir to combine. (**TIP:** Add more water, ½ tsp at a time, if you prefer a thinner consistency.)
- Cut **flatbreads** into slices.
- Divide **flatbreads** between plates.
- Drizzle with **sour cream** and sprinkle **cilantro** over top.

Measurements **1 tbsp** (2 tbsp) **oil**  
within steps 2-serving 4-serving 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.

## 1 | Cook chicken

 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, pat dry with paper towels, then cut into 1-inch pieces. Cook in the same way the recipe instructs you to cook **diced 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 temperature of 165°F.