



BBQ Pork and Pineapple Flatbread

WITH RED ONION

Classic



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet

Ingredients

- 2 oz. Shredded Cheddar Cheese
- 4 fl. oz. BBQ Sauce
- 2 oz. Pineapple Chunks
- 1 oz. Shredded Mozzarella
- 2 oz. Sliced Red Onion
- 2 Naan Flatbreads
- Customize It Options**
- 10 oz. Sliced Pork
- 10 oz. Steak Strips
- 20 oz. Double Portion Sliced Pork
- 8 oz. Shrimp

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18859

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **BBQ sauce**



1. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 5-7 minutes.
- While flatbreads bake, cook pork.

Customize It Instructions

- If using **20 oz. sliced pork**, follow same instructions as 10 oz. sliced pork, working in batches, if necessary.
- If using **shrimp**, pat dry and season all over with a pinch of **pepper**. Follow same instructions as sliced pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, follow same instructions as sliced pork in Step 2, stirring occasionally until browned and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Cook the Pork

- Separate **sliced pork** into a single layer and pat dry. Season all over with a pinch of **pepper**. Coarsely chop.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add sliced pork to hot pan. Stir occasionally until browned and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Stir in half the **BBQ sauce** (reserve remaining for flatbreads). Remove from burner. Rest, 3 minutes.



3. Assemble the Flatbreads

- Carefully, place **flatbreads** on prepared baking sheet. Top evenly with remaining **BBQ sauce**, **pork**, **pineapple**, **onion**, **mozzarella**, and **cheddar**.



4. Bake the Flatbreads

- Bake **flatbreads** in hot oven until **cheese** melts and flatbread edges are brown and crispy, 5-7 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!