



# Jalapeño Popper Chicken Thigh Flatbreads

WITH GREEN ONIONS AND CRISPY JALAPEÑOS

Meal Kit



## Prep & Cook Time

20-30 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil  
Medium Non-Stick Pan,  
Baking Sheet, Mixing Bowl

## Ingredients

- 2 Green Onions
- 2 oz. Shredded Cheddar Cheese
- ½ oz. Crispy Jalapeños
- 1 Poblano Pepper
- 4 Mini Naan Flatbreads
- 2 tsp. Buttermilk-Dill Seasoning

## Difficulty Level

INTERMEDIATE

## Spice Level

SPICY

- 1 oz. Sour Cream
- 2 oz. Light Cream Cheese
- 3 oz. Corn Kernels

## Customize It Options

- 10 oz. Diced Chicken Thighs
- 8 oz. Shrimp
- 10 oz. Steak Strips
- 10 oz. Ground Beef
- 10 oz. Diced Boneless Skinless Chicken Breasts

## 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/23485](http://www.homechef.com/23485)

\*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, sesame, 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
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as diced chicken thighs in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as chicken in Step 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **shrimp**, follow same instructions as chicken in Step 3, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as chicken in Step 3, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



### 1. Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and toast until edges are brown and crispy, 5-7 minutes.
- While flatbreads par-bake, continue recipe.



### 2. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem **poblano**, seed, and cut into 1/4" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- In a mixing bowl, combine softened **cream cheese**, **sour cream**, and **butter-milk-dill seasoning**. Set aside.



### 3. Cook the Topping

- Pat **chicken** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add chicken, **white portions of green onions**, and **poblanos** (to taste) to hot pan. Stir occasionally until lightly browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Stir in **corn** until heated through, 1-2 minutes.
- Remove from burner.



### 4. Assemble the Flatbreads

- Place **flatbreads** on prepared baking sheet.
- Top evenly with **cream cheese mixture**, **topping**, and **shredded cheese**.



### 5. Bake Flatbreads and Finish Dish

- Bake **flatbreads** in hot oven until **cheese** has melted and flatbreads are golden brown, 2-3 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions** and **crispy jalapeños** (to taste). Bon appétit!