



BBQ Chicken Pizza

WITH CARAMELIZED ONIONS AND RANCH DRIZZLE

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper
Baking Sheet, Medium Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

1 Red Onion
2 Naan Flatbreads
1½ oz. BBQ Sauce
2 oz. Shredded Cheddar Cheese
½ oz. Baby Arugula
1½ fl. oz. Buttermilk Ranch Dressing

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
12 oz. Impossible Burger
8 oz. Shrimp
10 oz. Steak Strips
12 oz. Antibiotic-Free 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/23502

*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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil

Customize It Instructions

- If using **Impossible burger**. Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add Impossible burger and a pinch of **pepper** and break up until no pink remains and burger is heated through, 4-6 minutes. Add to pizza in Step 4.
- If using **shrimp**, pat dry. Place a medium non-stick pan over medium-high heat and add 1 tsp. olive oil. Add shrimp and cook until pink and shrimp reach minimum internal temperature, 2-3 minutes per side. Add to pizza in Step 4.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Place a medium non-stick pan over medium-high heat and add 1 tsp. olive oil. Add steak strips and stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to pizza in Step 4.



1. Prepare the Ingredients

- Peel and halve **onion**. Slice halves into thin strips.
- Pat **chicken** dry and season with a pinch of **pepper**.



2. Roast the Chicken

- Place **chicken** on prepared baking sheet and roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- Carefully remove from oven. Transfer roasted chicken to a clean cutting board and rest, 5 minutes.
- Slice into 1/2"-thick strips.
- Replace foil on baking sheet.
- While chicken roasts, continue recipe.



3. Caramelize the Onions

- Place a medium pan over medium heat and add 1 tsp. **olive oil**.
- Add **onions** to hot pan and stir occasionally until browned, 10-13 minutes.
- If pan becomes dry, add **water**, 1 Tbsp. at a time, as needed.
- Remove from burner.



4. Assemble and Bake the Pizzas

- Place **flatbreads** on newly-prepared baking sheet. Slather flatbreads with **BBQ sauce**. Top with **chicken slices**, **caramelized onions**, **cheese**, and a pinch of **pepper**.
- Bake in hot oven until flatbreads are crisp and cheese melts, 12-14 minutes.
- For an even crispier pizza crust, cook assembled pizzas directly on upper oven rack, with baking sheet on lower rack to catch any drips.



5. Finish the Dish

- Carefully remove from oven. Rest, 2 minutes.
- Plate dish as pictured on front of card, topping **pizzas** with **arugula** and **dressing**. Bon appétit!