



In your box

- 1 Red Onion
- 13 oz. Boneless Skinless Chicken Breasts
- 2 Naan Flatbreads
- 1 ½ oz. BBQ Sauce
- 3 oz. Shredded Cheddar Cheese
- ½ oz. Baby Arugula
- 1 ½ oz. Ranch Dressing



Customer Favorite

Wood-Fired BBQ Chicken Pizza

with caramelized onions and ranch drizzle

NUTRITION per serving—Calories: 945, Carbohydrates: 83g, Fat: 40g, Protein: 62g, Sodium: 2083mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Not Spicy

① You will need

Olive Oil, Pepper
Baking Sheet, Medium Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Prepare the Ingredients

- Peel and halve **onion**. Slice halves into thin strips.
- Pat **chicken breasts** dry.



2

Roast the Chicken

- Place **chicken breasts** on prepared baking sheet and roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- Transfer cooked chicken to a clean cutting board and rest 5 minutes. Once rested, slice into ½"-thick strips. Replace foil on baking sheet.
- While chicken roasts, caramelize onion.



3

Caramelize the Onion

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



4

Assemble and Bake the Pizzas

- Place **flatbreads** on newly foiled baking sheet. Slather flatbreads with **BBQ sauce**. Top with **chicken pieces**, **caramelized onion**, **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 the lower rack to catch any drips.*



5

Finish the Pizzas

- Let **pizzas** cool 2 minutes. Top with **arugula** and a drizzle of **ranch dressing**.
- Plate dish as pictured on front of card. Bon appétit!