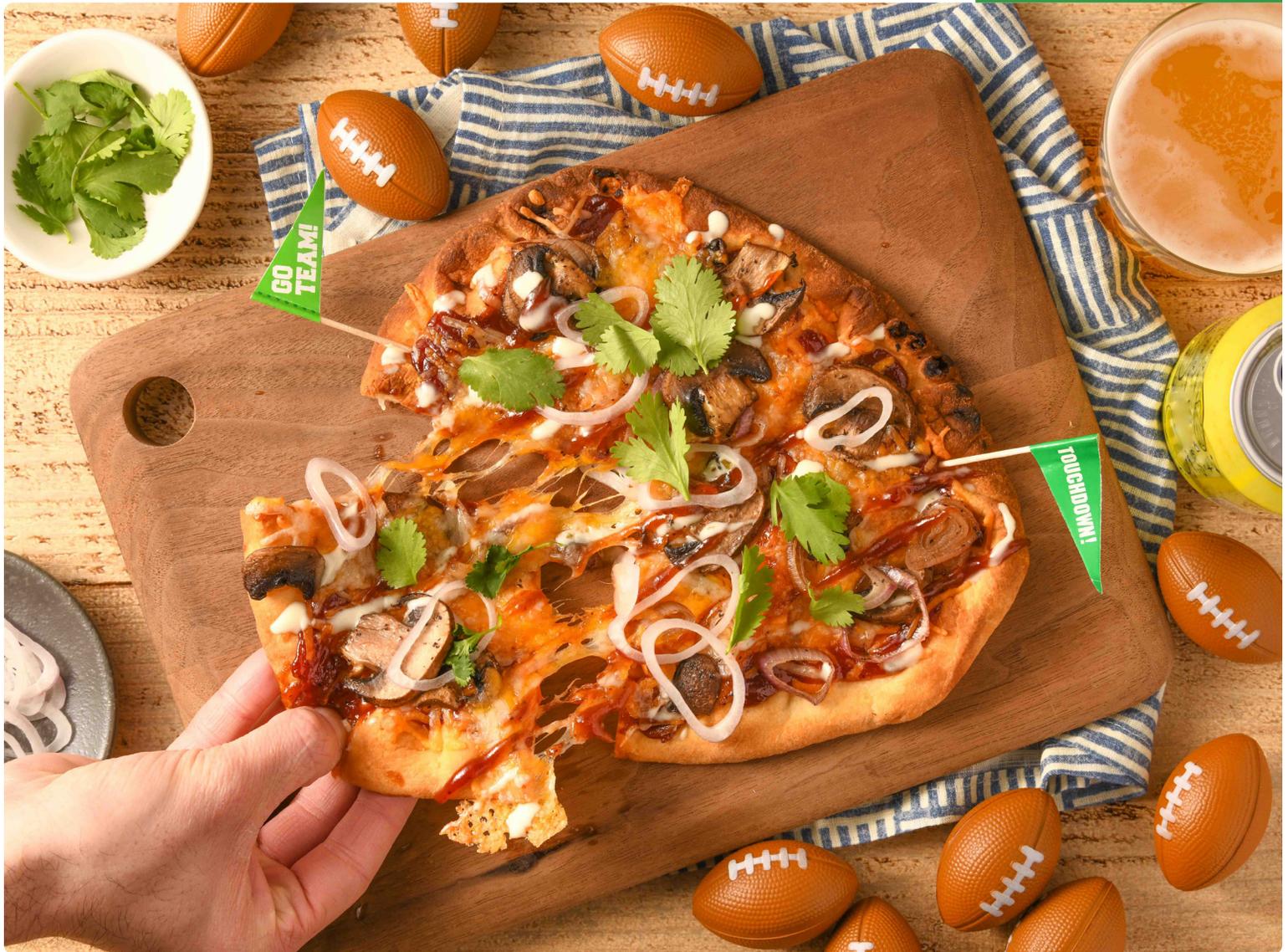




# BBQ Mushroom Flatbread

WITH RANCH DRIZZLE AND CILANTRO

Meal Kit



### Prep & Cook Time

25-35 MIN

### Cook Within

7 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Baking Sheet, Medium Non-Stick Pan

### Ingredients

- 1 Shallot
- 4 oz. Cremini Mushrooms
- ¼ oz. Cilantro
- 2 Naan Flatbreads
- 3 oz. BBQ Sauce
- 2 oz. Shredded Cheddar-Jack Cheese
- 1½ fl. oz. Buttermilk Ranch Dressing

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

### Customize It Options

- 10 oz. Steak Strips
- 12 oz. 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/24970](http://www.homechef.com/24970)

\*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
- Ingredient(s) used more than once: **shallot, BBQ sauce**

## Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **chicken breasts**, on a clean cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to flatbread as desired.



## 2. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and toast until lightly browned, 5-6 minutes.
- Carefully remove from oven.
- While flatbreads par-bake, continue recipe.



## 4. Assemble and Bake the Flatbreads

- Place par-baked **flatbreads** on a clean work surface. Top evenly with half the **BBQ sauce** (reserve remaining for garnish), **cheese**, then **topping**, leaving a 1/4" border.
- Place flatbreads directly on oven rack in hot oven, with prepared baking sheet on rack below to catch any drips. Bake until flatbreads are golden brown and cheese has melted, 4-6 minutes.
- Carefully remove from oven.



## 1. Prepare the Ingredients

- Cut **mushrooms** into 1/4" slices.
- Stem **cilantro**, reserving leaves whole.
- Peel and halve **shallot**. Slice thinly.



## 3. Cook the Topping

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms, shallots** (reserve a pinch for garnish), and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until mushrooms are browned and softened, 5-7 minutes.
- Remove from burner.



## 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **flatbreads** with remaining **BBQ sauce, dressing, cilantro**, and remaining **shallots** (to taste). Bon appétit!