



BBQ Mushroom Flatbread

WITH RANCH DRIZZLE AND CILANTRO

Meal Kit



Prep & Cook Time

20-30 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
1 ½ fl. oz. Buttermilk Ranch Dressing

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Customize It Options

12 oz. Impossible Burger
10 oz. Steak Strips
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/26788

*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 **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 **diced chicken breasts**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. - If using **Impossible burger**, break up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to flatbreads 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!