



# 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
  - **Customize It Options**
  - 10 oz. Diced Boneless Skinless Chicken Breasts
  - 10 oz. Steak Strips
  - 12 oz. Impossible Burger

**Difficulty Level**  
INTERMEDIATE

**Spice Level**  
NOT SPICY

**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/37134](http://www.homechef.com/37134)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then 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. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up until protein 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 steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add protein to meal as desired.



### 1. Prepare the Ingredients

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



### 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.



### 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.



### 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.



### 5. Finish the Dish

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