



NUTRITION per serving 70g carbohydrates 49g fat 58g protein 1534mg sodium



Calories
965



Prep & Cook Time
30-40 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

- 3 oz. Okra
- 2 Garlic Cloves
- 3 oz. Roasted Red Peppers
- 2 Boneless Skinless Chicken Breasts
- 1 Tbsp. Cajun Seasoning
- 2 Naan Flatbreads
- 1 ½ oz. Mayonnaise
- 2 tsp. Frank's RedHot Sauce
- 2 oz. Shredded Cheddar Cheese

CONTAINS: milk, eggs, wheat, soy
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

- Olive Oil
- Baking Sheet
- Medium Non-Stick Pan
- Mixing Bowl

www.homechef.com/4064



Cajun Chicken Pizza

with okra and creamy remoulade

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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil

WHILE YOU COOK

- Spice Alert!** **Hot sauce** is aptly named. Use to taste or omit if sensitive to spice.

FROM THE CHEF

Searing okra cut side down dries out the inside and prevents sliminess.

Did you know...

When the Civil War disrupted coffee imports, ground okra seeds were floated as a substitute, albeit a caffeine-free one. Wrote the *Austin State Gazette*, "An acre of okra will produce seed enough to furnish a plantation with coffee in every way equal to that imported from Rio." We make no claims to the validity of that statement.



Prepare the Ingredients

Stem **okra** and halve lengthwise. Mince **garlic**. Cut **roasted red peppers** into ¼" dice. On a separate cutting board, cut **chicken breasts** into ½" dice and season with **Cajun seasoning**.



Sear the Okra

Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **okra**, cut side down, to hot pan. Cook undisturbed until lightly charred, 2-3 minutes. Transfer okra to a plate. Reserve pan; no need to wipe clean.



Cook the Chicken

Return pan used to sear okra to medium-high heat. Add 1 tsp. **olive oil** and **chicken** to hot pan. Cook undisturbed until lightly charred, 2-3 minutes. Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes. Remove from burner.



Par-Bake Flatbreads and Make Remoulade

Place **flatbreads** directly on oven rack and bake until lightly browned, 5 minutes. Carefully remove from oven and set on a clean surface. While flatbreads par-bake, combine **mayonnaise** and **hot sauce** (to taste) in a mixing bowl.



Assemble and Bake the Flatbreads

Divide **garlic** between **flatbreads**, sprinkling into an even layer. Top with half the **cheese**, **okra**, **roasted red peppers**, **chicken**, and remaining cheese. Place directly on oven rack with prepared baking sheet on rack below to collect any drips. Bake until cheese bubbles, 3-5 minutes.



Finish the Dish

Top **flatbreads** with **remoulade** and cut into desired number of wedges.