



#### In your box

- 3 oz. Shredded Cheddar-Jack Cheese
- ¼ tsp. Red Pepper Flakes
- 3 oz. Pineapple Chunks
- 2 Naan Flatbreads
- 14 oz. Diced Chicken Thighs
- 3 oz. BBQ Sauce
- 2 Green Onions
- ¼ oz. Cilantro
- 1 Shallot



## Hawaiian BBQ Chicken Thigh Pizza

with pineapple and cheddar-jack cheese

NUTRITION per serving—Calories: 922, Carbohydrates: 96g, Fat: 32g, Protein: 64g, Sodium: 1805mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein*

Prep & Cook Time  
30-40 min.

Cook Within  
5 days

Difficulty Level ● ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Olive Oil

Medium Non-Stick Pan, Baking Sheet

## 👑 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



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### Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Stem and coarsely chop **cilantro**.
- Coarsely chop **pineapple**.
- Peel and mince **shallot**.
- *If using chicken breasts, pat dry and, on a separate cutting board, cut into 1" dice.*



2

### Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **chicken** to hot pan and cook undisturbed until browned, 3-4 minutes.
- Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-6 minutes.
- *If using chicken breast, stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.*
- Remove from burner and stir in **BBQ sauce**.



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### Assemble the Pizzas

- Place flatbreads on a clean work surface. Top with **cheese**, **shallots**, **pineapple**, and sauced **chicken**. Spoon any remaining **BBQ sauce** from pan onto pizzas.



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### Bake the Pizzas

- Place **pizzas** directly on oven rack, with prepared baking sheet below to catch any drips.
- Bake in hot oven until **flatbread** edges are brown and crispy, 12-14 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizzas** with **green onions**, **cilantro** (to taste), and **red pepper flakes** (to taste). Bon appétit!