



DINNERLY



FAST

PICKY EATER
PROOF

BBQ Chicken Flatbread with Roasted Red Peppers & Scallions

 20-30min  2 Servings

Hands up if you like BBQ! All right, this recipe delivers big on that hickory smoke taste without ever firing up the grill. We coat boneless chicken with barbecue sauce to put on flatbread-style pizzas. The cheese is fontina, which has a buttery, almost nutty flavor. It's a blue ribbon winner for your whole family. We've got you covered!

WHAT WE SEND

- 1,6,11
- 7

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- skillet
- microplane or grater
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 34g, Carbs 51g,
Proteins 39g



1. Prep chicken

Peel and finely chop **1 teaspoon garlic**. Pat **chicken** dry, then cut into ½-inch pieces; season with **salt** and **pepper**. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add chicken to skillet and cook until cooked through and browned in spots, 6–8 minutes. Remove skillet from heat and add chopped garlic, stirring to coat.



2. Sauce chicken

Transfer **chicken and garlic** to a medium bowl. Add **all of the barbecue sauce** and toss to coat chicken.



3. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim ends from **scallions**, then thinly slice. Pat **roasted red peppers** dry, then coarsely chop. Coarsely chop **all of the fontina**.



4. Toast pitas

Generously drizzle each **pita** with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly toasted on both sides, 1–2 minutes per side (watch closely).



5. Finish & serve

Divide **chicken and barbecue sauce** evenly between **pitas**. Top with **roasted red peppers, chopped fontina, all but 2 tablespoons of the sliced scallions**. Broil on top oven rack until **cheese** is melted, 2–3 minutes (watch closely). Serve **BBQ chicken flatbreads** topped with **remaining scallions** and a **drizzle of oil**. Enjoy!



6. Take it to the next level

For even more pitzazz (see what we did there?), sprinkle chopped cilantro over the top.