




THAI CHICKEN FLATBREAD

All the recognizable and fresh notes of Thai flavors on a thin Lavash flatbread.

Yield: 1 Lavash Flatbread



INGREDIENTS

1 Each	 FULLY BAKED LAVASH FLATBREAD 8 X 11 IN (#15101)
4 oz	Thai marinated chicken
2 tsp.	Olive oil
2 tbsp.	Sweet Thai chili sauce
1/2 C	Mozzarella cheese, shredded
1/4 C	Caramelized onions
1/2 C	roasted red peppers, sliced
2 tbsp.	scallions, thin sliced on diagonal
2 tbsp.	Cilantro, fresh

CHEF NOTES

Thai Marinated Chicken - see separate recipe.

DIRECTIONS

- 1 Brush flatbread with olive oil. Layer on top with chili sauce.
- 2 Top with mozzarella cheese, caramelized onions, peppers and chicken.
- 3 Bake in 400 degree conventional or 500 degree deck oven until cheese melts and edges are golden brown ~8-10 minutes.
- 4 Or bake in 475 degree conveyor oven ~3-3 1/2 minutes.
- 5 Out of oven, garnish with fresh scallions and fresh cilantro.