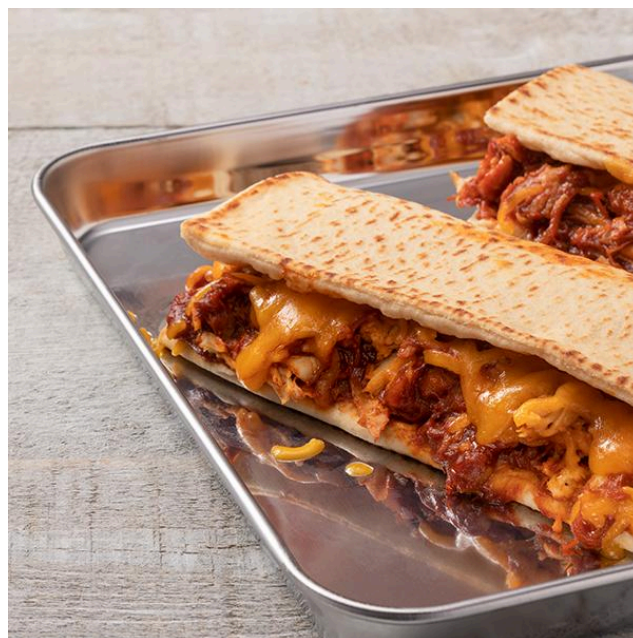





BBQ CHICKEN FLATBREAD SANDWICH

Southwestern-style flatbread sandwich – topped with chicken smothered in sweet and spicy barbecue sauce

Yield: 1 flatbread sandwich



INGREDIENTS

- | | |
|--------|--|
| 1 Each |  FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010) |
| 3 oz | BBQ Chicken |
| 3 oz | Cheddar cheese, shredded |

DIRECTIONS

- 1 Thaw BBQ Chicken overnight in the refrigerator at 41 F or below. Defrost and store thawed flatbread at room temperature. To prevent drying, flatbread must be completely covered with plastic when stored at room temperature.
- 2 Lay thawed Flatbread on paper lined sheet pan (8 per pan). Lay bread so grill marks are facing down on the pan. When folded the grill marks will show and provide a toasted appearance.
- 3 Place 5 lbs. of Chicken in BBQ Sauce in a hotel pan, cover with foil and heat at 325°F to an internal temperature of 165°F.
- 4 Portion #12 (3 oz.) scoop of BBQ Chicken on 1/2 Flatbread being sure to cover ends so some shows when you fold the sandwich.
- 5 Place #12 scoop Shredded Cheddar Cheese on the other half of the flatbread.
- 6 Place tray with sandwiches in the oven at 325°F for 3-5 minutes just to get cheese to start melting.
- 7 Fold each flatbread in half.
- 8 Shingle (open side up) in a 4"inch deep lined pan (3 rows of 8). Cover with plastic wrap and hold in warmer.

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN & 2 OZ. M/MA SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS
