



CHICKEN & CHEESE FLATBREAD QUESADILLA

Grilled Chicken and melty cheddar cheese wrapped in Rich's whole grain Flatbread

Yield: 2 Quesadillas



INGREDIENTS

- 2 Each **RICH'S** FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
- 2 oz Grilled Chicken Strips, Finely Chopped
- 2 oz Cheddar cheese, shredded

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0 to -10°F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 2 Place a flatbread on a lined sheet pan.
- 3 Top the flatbread with 1 oz. shredded cheddar cheese.
- 4 Top the cheese with 2 oz. finely chopped grilled chicken strips and another 1 oz. shredded cheddar cheese.
- 5 Place a second flatbread on top of the chicken & cheese topped flatbread.
- 6 Place the topped flatbread in a 325°F oven and cook 6-8 min. until cheese is melted and flatbreads are browned.
- 7 Remove quesadilla from the oven and lightly spray with butter flavored pan spray and brush over surface.
- 8 Cut into 4 triangles to serve. 2 triangles meets 2 oz. eq. whole grain and 2 oz. M/MA