




BAR-B-Q TURKEY FLATBREAD STACK

A delicious flatbread stack combining roasted turkey, pepper jack cheese, and bar-b-que sauce.

Yield: 2 servings

INGREDIENTS

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| 1 Each |  Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423) |
| 1/2 C | Prepared coleslaw |
| 4 oz | Roasted turkey breast, thinly sliced |
| 2 tbsp. | BBQ Sauce |
| 2 oz | Pepper Jack cheese |



DIRECTIONS

- 1 Cut the flat bread into triangular quarters. Place in a 350F oven for 6-8 minutes or until crisp (this may be done up to 2 days ahead of time, cooled and placed in an airtight container).
- 2 When ready to serve, top 2 flat bread triangles evenly with coleslaw, arrange turkey slices, pepperjack cheese and drizzle BBQ sauce. Top with remaining flat bread triangles.
- 3 Serve immediately.