CHICKEN, PESTO, AVOCADO AND CHEESE FLATBREAD MELT

Pesto and chicken are a delicious combo and with the addition of avocado, tomato, and mozzarella, you've got yourself a flatbread melt that is out of this world.

Yield: 1 Flatbread



INGREDIENTS

1 Each	RICH'S 6"x6" Whole Grain Rich Oven Fired Flatbread, 144 Ct, 2.2oz (#25340)
2 tbsp.	Pesto
2 oz	Cooked Diced Chicken
1 oz	Shredded Mozzarella Cheese
2 oz	Avocado, Diced
2 oz	Roma Tomatos, sliced

DIRECTIONS

1. Prior to Use: Flatbread product is delivered frozen. Store product at 0 F 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 and spread with 2 Tbsp. Pesto.
3. Top the pesto with 1 oz. shredded cheese.
4. Add 2 oz. diced cooked chicken breast
5. Place in a 325°F oven and bake 4 min. or until cheese is melted and edges of flatbread are golden.
6. Top the sandwiches with 2 oz. sliced Avocado & 2 oz. sliced Roma tomatoes and fold sandwich in half. Lightly brush the top of the sandwich with olive oil.

CHEF NOTES

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN, 3 OZ. M/MA, & 1/2 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS

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