




THAI CHICKEN FLATBREAD

Oval flatbread topped with chicken, Thai peanut sauce, mozzarella cheese, and cilantro makes up this globally inspired flatbread.

Yield: 1 serving

INGREDIENTS

1 Each  12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)

4 oz Fully cooked diced chicken breast

2 oz Thai peanut sauce

1 tsp. Lime Juice

2 oz Shredded Mozzarella Cheese

1/2 oz Cilantro, chopped



DIRECTIONS

1

Cover flatbread with peanut sauce. Add chicken and shredded mozzarella cheese on top.

2

Bake at 400-425 degree F in convection oven, 425 degree F conventional oven for 5-8 minutes or at 500 degrees F in conveyor belt oven for approximately 5 minutes.

3

Decorate with Cilantro and lime juice.