




CHICKEN ALFREDO FLATBREAD

Creamy and Cheesy Chicken Spinach Alfredo Flatbread

Yield: 1 Flatbread



INGREDIENTS

1 Each  FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)

2 oz Prepared alfredo sauce

1 oz Diced Cooked Chicken

1 oz Shredded Mozzarella Cheese

1 oz Sliced red onion

1/4 C Fresh baby spinach leaves

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 thawed flatbread on a lined sheet pan and assemble ingredients: 2 oz. Alfredo Sauce, 1 oz. diced cooked chicken and 1 oz. shredded mozzarella cheese, 1 oz. sliced red onion.
- 3 Spread the 2 oz. Alfredo Sauce evenly over the thawed flatbread.
- 4 Place 2 oz. cooked diced Tyson chicken breast on the bottom half of the flatbread.
- 5 Place flatbread in a 350°F oven and bake 4-5 minutes.
- 6 Remove when cheese is melted and flatbread is just crisp around the edges.
- 7 Top the chicken with ¼ cup fresh baby spinach leaves
- 8 Fold the top half of the flatbread over the chicken and spinach and serve

CHEF NOTES

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2 OZ. M/MA, & 1/8 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS