

BBQ Chicken Strip Flatbread

Servings: 25

Serving size: 1 naan flatbread topped with 3 oz. of Premium Chicken Breast Strips

INGREDIENTS

- 4½ lbs Patuxent Farms[®] Premium Chicken Breast Strips, cooked
- 25 ea Naan Flatbread
- 1½ qts BBQ Sauce
- 2 lbs Mozzarella Cheese, shredded
- 1 lb Red Onions
- 1 lb Green Bell Peppers
- 1 T Red Pepper Flakes
- 1 lb Parmesan Cheese, shredded

PREPARATION

1. Combine 3 oz. of cooked chicken breast strips with 1 oz. of BBQ sauce to coat the chicken.
2. Spread remaining BBQ sauce on flatbread, top with shredded mozzarella cheese, 3-oz. portions of BBQ chicken per individual, sliced peppers and onions.
3. Sprinkle red pepper flakes and shredded Parmesan cheese on top.
4. Send through impinger pizza oven or bake at 425°F for 7–9 minutes until cheese is bubbly and golden.
5. Cut flatbread into individual portions.

