



THAI CHICKEN FLATBREAD

All the recognizable and fresh notes of Thai flavors on a thin Lavash flatbread.

Yield: 1 Lavash Flatbread

INGREDIENTS

- 1 Each **RICH'S** 8" x 11" Lavash Flatbread, 48 Ct, 7oz (#15101)
- 4 oz Thai marinated chicken
- 2 tsp. Olive oil
- 2 tbsp. Sweet Thai chili sauce
- 1/2 C Mozzarella cheese, shredded
- 1/4 C Caramelized onions
- 1/2 C roasted red peppers, sliced
- 2 tbsp. scallions, thin sliced on diagonal
- 2 tbsp. Cilantro, fresh

DIRECTIONS

- 1 Brush flatbread with olive oil. Layer on top with chili sauce.
- 2 Top with mozzarella cheese, caramelized onions, peppers and chicken.
- 3 Bake in 400 degree conventional or 500 degree deck oven until cheese melts and edges are golden brown ~8-10 minutes.
- 4 Or bake in 475 degree conveyor oven ~3-3 1/2 minutes.

CHEF NOTES

Thai Marinated Chicken - see separate recipe.



- 5 Out of oven, garnish with fresh scallions and fresh cilantro.