



TURKEY AVOCADO GRILLED FLATBREAD

Turkey combined with red onion, avocado, tomato, Romaine lettuce and English cucumber on grilled flatbread.

Yield: 1 serving

INGREDIENTS

4 Piece	RICH'S FULLY BAKED GRILLED FLATS 6.75 X 6.75 IN SQUARE (#14140)
1/3 C	Red onion, thinly sliced
2 tbsp.	Apple cider vinegar
8 Slice	Turkey bacon
1 Each	Avocado, halved
1/2 C	Non-fat plain greek yogurt
8 Each	Romain lettuce leaves
8 Slice	Tomato
12 oz	Deli turkey breast, low sodium and sliced
1/2 Each	English cucumber, sliced
Kosher salt and pepper	

DIRECTIONS

- 1 Toss the onion with the vinegar and 2 tablespoons water in a small bowl.
- 2 Let stand 15 minutes, then drain
- 3 Meanwhile, cook the turkey bacon as the label directs until crisp



- 4 Mash the avocado with the yogurt until smooth, and season with salt and pepper
- 5 Spread the avocado-yogurt mixture on one half of the grilled flatbread
- 6 Top with the lettuce and tomato and season with salt and pepper
- 7 Add a layer of turkey breast, bacon, cucumber and red onion
- 8 Spread the remaining avocado mixture on the other half of the grilled flatbread and place spread-side down on top of the sandwiches
- 9 Cut each sandwich in half to serve