



GRILLED CHEESE & CHICKEN QUESADILLAS

Create warm, finger-sized chicken and cheese quesadillas for easy, on-demand lunches.

Yield: 2

INGREDIENTS

2 Each **RICH'S** 6" Whole Grain Rich Round Flatbread, 144 Ct, 2oz (#15191)

1.5 oz Shredded cheddar cheese

1.5 oz Sliced, Cooked Chicken Breast

2 tsp. Mild Taco Sauce

1 C Fresh Spinach

1 oz Shredded Mozzarella Cheese

1 tsp. Melted Butter

DIRECTIONS

1 Keep product frozen at 0°F to -10°F until ready to use.

2 Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.

3 Place thawed flatbread on a lined sheet pan.



4 Place 1 ½ oz. shredded cheddar over the blistered side of a round flatbread.

5 Top cheese with 1 ½ oz. sliced cooked chicken breast and 2 tsp. mild taco sauce.

6 Top the chicken and sauce with 1 c. fresh spinach and 1 oz. shredded mozzarella cheese.

7 Top flatbread with another flatbread with the grilled side up. Brush the top flat with 1 tsp. melted butter.

8 Bake filled flatbreads at 350°F for 8 to 10 minutes or until cheese is melted, bread is browned and center of sandwich reaches 140°F.

9 Use a serrated knife and cut each sandwich into 4 wedges.

10 Serve 2 wedges.

CHEF NOTES

This recipe provides 2 oz grain eq., 1.5 MMA, and 1/4 Dark Green per 1 flatbread in accordance with USDA guidelines for child nutrition.