



BAR-B-Q TURKEY FLATBREAD STACK

A delicious flatbread stack combining roasted turkey, pepper jack cheese, and bar-b-que sauce.

Yield: 2 servings

INGREDIENTS

- 1 Each **RICH'S** Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423)
- 1/2 C Prepared coleslaw
- 4 oz Roasted turkey breast, thinly sliced
- 2 tbsp. BBQ Sauce
- 2 oz Pepper Jack cheese



DIRECTIONS

- 1 Cut the flat bread into triangular quarters. Place in a 350F oven for 6-8 minutes or until crisp (this may be done up to 2 days ahead of time, cooled and placed in an airtight container).
- 2 When ready to serve, top 2 flat bread triangles evenly with coleslaw, arrange turkey slices, pepperjack cheese and drizzle BBQ sauce. Top with remaining flat bread triangles.
- 3 Serve immediately.