



CHICKEN BACON RANCH PIADA

Get ready for a lunchtime favorite that everyone will love! This Chicken Bacon Ranch Piada is packed with savory chicken, crispy bacon, and melty cheese, all wrapped in a warm, fluffy dough. It's a delicious and nutritious option for lunch that will have everyone asking for seconds!

Yield: 1 piada



INGREDIENTS

RICH'S 6" Fresh 'n Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough, 120 3.25-Oz (#21973)

1 oz Ranch dressing

1 oz Shredded Mozzarella Cheese

1 oz Pulled Cooked Chicken

2 tbsp. pre-cooked bacon crumbles

1 tsp. Chopped Green Onion

2 tsp. Diced tomato

Ranch seasoning

Butter spray

4

Top with diced tomato and chopped green onions

5

Fold one edge of the dough over the filling and then the opposite side of dough over the first. Tuck the dough under to seal around the filling.

6

Place the piadas on a lined sheet pan with 2 inches spacing between them. Spray the top of the dough with butter flavored spray and sprinkle with Ranch Seasoning.

7

Bake in a 325°F convection oven for 12-15 minutes or until crust is light golden brown and internal temperature reaches 165°F.

DIRECTIONS

1

Remove dough from case and place on a parchment lined sheet pan sprayed with pan release spray. If Pizza Dough will be setting at room temperature during preparation, keep covered with pan sprayed parchment paper or oiled plastic wrap throughout the building process to avoid dough drying out.

2

Spread 1 oz. of Ranch Dressing atop pizza dough starting from the center and working out to the edges

3

Combine Chicken, Bacon, and Cheese together and place filling in the center of dough.

CHEF NOTES

This recipe provides 2.5 oz grain eq. and 1.5 MMA per 1 piada in accordance with USDA guidelines for child nutrition.