WHOLE GRAIN CHICKEN BROCCOLI ALFREDO FLATBREAD



A classic pasta-night favorite takes on a new form! Creamy Alfredo sauce covers a warm whole-grain flatbread, topped with tender chicken, chopped broccoli, and a generous layer of melted mozzarella. Baked until the cheese is golden and the broccoli is tender, this flatbread packs all the familiar flavors of chicken Alfredo into a fun, handheld meal that will make your students actually want to eat broccoli!

Yield: 12 Flatbreads

INGREDIENTS

12 Unit	6" Whole Grain Rich Round Flatbread, 144 Ct, 2oz (#15191)
3 C	Alfredo Sauce
3 C	Shredded Mozzarella Cheese
4.25 C	Cooked Chicken, cubed
4.25 C	Frozen Broccoli Florets, coarse chop
	Red Pepper Flakes, for garnish

DIRECTIONS

1. Thaw flatbreads according to the provided directions.
2. Top each flatbread with 1/4 cup of Alfredo sauce, 1/4 cup of shredded mozzarella cheese, 1/3 cup of chicken, and 1/3 cup of chopped broccoli.
3. Bake in a 400°F oven until cheese melts and browns, and internal temperature reaches 165°F.
4. Sprinkle with red pepper flakes for garnish. Serve.

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CHEF NOTES

Flatbread = 2 oz grain eq, 2.75MMA, and ¼ Dark Green Veg

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