

SPICY CHICKEN FLATBREAD

YIELD: 100 FLATBREADS

Chef Sam Icklan

I'm not going to lie, I absolutely love pizza, but I also know there is more to school lunch than just pizza! This recipe offers a spin on a classic favorite and instead of the usual tomato sauce and pepperoni, it uses salsa for the base and a flavorful blend of peppers, onions and chicken for the topping. These are easy to prepare and would work well as a carry-out meal. After it's done baking, I like to add freshly chopped cilantro and a drizzle of spicy mayo for color. It really makes a big difference in how the dish looks and tastes. If you are serving students who don't love spicy food, you can dial back the chili powder in the chicken or the Sriracha sauce in the mayo - you know your students best!

INGREDIENTS

FOR CHICKEN

- ¼ cup vegetable oil
- 12 onions, diced
- 8 green peppers, diced
- 8 red peppers, diced
- ½ cup garlic powder
- ¼ cup chili powder
- ¼ cup paprika
- 3 TBSP black pepper
- 3 TBSP cumin
- 3 TBSP dried oregano
- 12 ½ pounds diced chicken, thawed from frozen
- ¼ cup fresh lime juice
- 4 cups fresh cilantro, finely chopped

FOR SPICY MAYO

- 6 cups low-fat mayonnaise
- ½ cup hot sauce (Sriracha or otherwise available)

FOR FLATBREADS

- 100 flatbreads
- 18 ¾ cups salsa
- 12 ½ pounds sliced mozzarella cheese, 1 ounce slices

DIRECTIONS

1. In the tilt skillet, heat oil over medium high heat until it begins to shimmer. Add onions and peppers and sauté until vegetables begin to soften. Add spices and cook for 1-2 minutes.
2. Place chicken in steamer and cook until heated through. Add to skillet and stir well.
3. Make the sauce. In a large mixing bowl, whisk together mayonnaise and hot sauce until thoroughly incorporated. (Transfer to sauce to 32 oz. plastic squeeze bottles for easy portioning later).
4. Place flatbreads on sheet pans lined with parchment paper. Spread 1 ½ ounces of salsa on each flatbread. Top with 3 ounces of chicken mixture, followed by 2 slices of cheese.
5. Bake flatbreads in 350°F oven. Bake until the cheese is melted and the breads have browned a bit. Flatbreads can be served immediately after baking or held hot for service in the warmer.

TO SERVE

Drizzle each flatbread with ½ ounce of sauce and chopped cilantro and serve..

RECIPE NOTES - SPICY CHICKEN FLATBREAD

Recipe credits as 4 oz. M/MA & 2 oz. whole grain equivalent

Nutritional information*: 454 calories; 7.2 g sat. fat; 607 mg sodium; 30.9 g carbohydrate

* *nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*