

SOUTHWEST CHICKEN FLATBREAD BOX

YIELD: 100 servings

Chef Ryan Eckles

This is a build-your-own version of our Spicy Chicken Flatbreads. We've rebranded this version as Southwest so we do not turn away any students afraid of heat because the word :spicy refers to the abundance of flavor, not the heat of the dish. Each box comes with the flatbread, salsa for the base, the chicken mix, and cheese. Leave an assembled example of what the flatbreads look like for the students to see for added marketing.

INGREDIENTS

- 12 onions, diced
- 8 green peppers, diced
- 8 red peppers, diced
- 12 ½ pounds frozen diced chicken
- ¼ cup vegetable oil
- ½ cup garlic powder
- ¼ cup paprika
- 3 TBSP black pepper
- 3 TBSP cumin
- 3 TBSP dried oregano
- 4 cups fresh cilantro, finely chopped
- 6 cups low-fat mayonnaise
- ½ cup hot sauce (Sriracha or otherwise available)
- ¼ cup lime juice
- 100 flatbreads
- 18 ¾ cups salsa
- 12 ½ pounds shredded mozzarella cheese, 2 ounce cups

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. Fold in cilantro at the end. Transfer to hotel pans and let cool. Optional - once cooled, package 3oz portions in cups.
3. Make the sauce. In a large mixing bowl, whisk together mayonnaise and hot sauce until thoroughly incorporated. (Transfer to 1 oz containers for easy portioning later).
4. IN THE BOX: Place flatbread(s) - 2 small circles or 1 large square. Include 3 oz container of salsa, 3 oz serving of chicken/peppers/onions, 2 oz serving of cheese, and 1 oz serving of spicy crema or sour cream. Be mindful of keeping flatbreads dry. Include a spoon in the box. Optional lime wedge for color. *Print/post a picture of the assembled flatbread for added marketing.

RECIPE NOTES - Southwest Chicken Flatbread Box

Nutritional information per serving*: 423 calories; 4.68 g sat. fat; 1040mg sodium; 46.778 g carbohydrate

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