



SOUTHERN CHICKEN FLATBREAD WITH HOT HONEY DRIZZLE

YIELD: 6 Chicken Flatbreads

Each Chicken Flatbread provides 2 oz. grain eq. and 3 oz. M/MA servings for USDA Child Nutrition Food Based Menus.

INGREDIENTS:

- 6 each 16" Round Whole Grain Flatbread (15191)
- 1 Tub (5lbs.) Southern Smoked Chicken (82701)
- 8 oz. Honey
- 1 oz. Sriracha Hot Sauce



DIRECTIONS:

1. Store product at 0°F to -10°F.
2. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
3. Thaw Southern Smoked Chicken in the cooler. On the day of service, open tub and place chicken in hotel pans. Cover with foil and heat in the oven at 350°F until internal temperature of chicken reaches 165°F, about 45 minutes.
4. Prepare Hot Honey Drizzle by combining honey and Sriracha hot sauce.
5. Place 6 whole grain flatbreads on a parchment lined sheet pan and cover with foil. Place in a 300°F oven for 2-3 minutes or until flatbreads are warm, but do not let them bake, you want soft flatbreads. Keep covered until ready to assemble.
6. Top the warmed flatbread with 4 oz. of Southern Smoked Chicken and 1 tsp. of the Hot Honey Drizzle.
7. Serve the Southern Chicken Flatbread sandwich with ½ cup fruit, 1 cup mixed green salad and 8 oz. milk for a reimbursable lunch meal on USDA Child Nutrition Food Based Menus.

NUTRITIONAL VALUE OF 1 CHICKEN FLATBREAD SERVING:

Calories	397 kcal	Cholesterol	80.00 mg	Sugar	12.58 g	Calcium	58.06 mg	21.90% Calories From Total Fat
Total Fat	9.66 g	Sodium	944.62 mg	Protein	22.77 g	Iron	2.41 mg	4.76% Calories From Sat. Fat
Saturated Fat	2.10 g	Carbohydrates	51.88 g	Vitamin A	567.31 IU	Water	7.08 g	52.28% Calories From Carbs
Trans Fat	0.00 g	Dietary Fiber	3.97 g	Vitamin C	2.42 mg	Ash	0.43 g	22.94% Calories From Protein