



Name of Recipe: Honey Sriracha Chicken Flatbread

TCS Process: #2 Same Day Service

Number of Portions: 4

Meal Contribution: 2.5 M/MA, 2 WGR Grain, ¼ cup red/orange vegetable

Alternate Menu Name:

Group Code: Entrees

Portion Size: Each

Ingredients	Measure	Instruction
Flatbread, WGR, Rich's	4 each, 2.2 oz	<p>Step A:</p> <ol style="list-style-type: none"> 1. Thaw flatbread overnight at room temperature. 2. Thaw chicken overnight in the refrigerator. CCP: Hold at 41° F or below. <p>Step B:</p> <ol style="list-style-type: none"> 3. Preheat oven to 400°F. 4. Rinse cherry tomatoes under running water. Cut in half. 5. Rinse cilantro under running water and dry well using a disposable paper towel. Chop. CCP: Hold at 41° F or lower. <p>Step C:</p> <ol style="list-style-type: none"> 6. Combine Sriracha and honey in a mixing bowl; stir to combine. 7. In a separate bowl, toss diced chicken with half of the sauce mixture. Place remaining sauce aside. <p>Step D:</p> <ol style="list-style-type: none"> 8. Spray a sheet pan with pan release. Place flatbreads on pan. Brush with oil (approximately .5 tsp per flatbread.) 9. Top each flatbread with 1 ounce mozzarella cheese, 1.5 ounces sauced diced chicken (approximately ¼ cup), ¼ cup cherry tomato halves, and ½ teaspoon cilantro. 10. Drizzle flatbreads with remaining honey Sriracha sauce. <p>Step E:</p> <ol style="list-style-type: none"> 11. Bake at 400°F for 7-8 minutes. CCP: Heat to 135°F or higher. CCP: Hold for hot service at 135°F or higher.
Chicken, diced, cooked, IQF	6 oz	
Tomatoes, cherry	1 cup	
Cilantro, fresh	2 tsp	
Sauce, Sriarcha	2 tsp	
Honey	2 tsp	
Pan release spray		
Oil, olive	2 tsp	
Cheese, mozzarella, shredded	4 oz	