



Name of Recipe: Honey Sriracha Chicken Flatbread

TCS Process: #2 Same Day Service

Alternate Menu Name:

Group Code: Entrees

Number of Portions: 4

Portion Size: Each

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

| Ingredients | Measure | Instruction |
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| Flatbread, WGR, Rich's | 4 each, 2.2 oz | Step A: 1. Thaw flatbread overnight at room temperature. 2. Thaw chicken overnight in the refrigerator. CCP: Hold at 41° F or below. |
| Chicken, diced, cooked, IQF | 6 oz | |
| Tomatoes, cherry | 1 cup | Step B: 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. |
| Cilantro, fresh | 2 tsp | |
| Sauce, Sriarcha | 2 tsp | Step C: 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. |
| Honey | 2 tsp | |
| Pan release spray | | Step D: 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. |

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| | | 10. Drizzle flatbreads with remaining honey Sriracha sauce. |
| Oil, olive | 2 tsp | |
| Cheese, mozzarella, shredded | 4 oz | |
| | | Step E: 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. |