



# GARLIC CHICKEN BIANCA FLATBREAD

## Ingredients

Ultra-Thin Flatbread  
Garlic Herb Olive Oil  
Ricotta Cheese  
Parsley, chopped  
Fontina Cheese, shredded  
Mozzarella Cheese  
Parmesan Cheese  
Grilled Chicken, sliced  
Red Onion, diced  
Roma Tomatoes, diced  
Basil, chiffonade

## Amounts

1 ea.  
2 oz. (vol.)  
2 oz. (vol.)  
1 tsp.  
2 oz. (vol.)  
2 oz. (vol.)  
1 oz. (vol.)  
6 oz. (vol.)  
1 oz. (vol.)  
1 oz. (vol.)  
2 leaves

## Preparation Method:

- Place the Ultra-Thin Flatbread on a pizza screen.
- Spread the garlic herb olive oil then ricotta cheese evenly across flatbread.
- Top with chopped parsley, grilled chicken then fontina, mozzarella and parmesan cheeses.
- Bake flatbread until the crust is golden brown and cheese is melted.
- Garnish with diced onions, tomatoes and basil.

