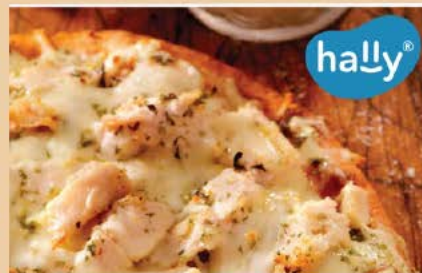


Chicken Cheesesteak Flatbread

Ingredients

- 2 ounces boneless skinless chicken breast, raw and diced
- 1 teaspoon olive oil
- ¼ teaspoon garlic powder
- ¼ teaspoon Italian herb seasoning
- ¼ cup red bell pepper, sliced
- ¼ cup green pepper, sliced
- ¼ cup red onion, peeled and sliced
- 1 4-ounce whole-wheat naan or pita
- 1 ounce skim-milk mozzarella or provolone cheese, grated
- ½ tablespoon fresh basil, chopped



Directions

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1. Preheat oven to 400°F.
2. Pat diced chicken dry with paper towels and set aside.
3. Drizzle olive oil on a small baking sheet; add the diced chicken; and thoroughly season with garlic powder, Italian herb seasoning, and a pinch of salt and pepper.
4. Add the peppers and onion to the baking sheet and toss to combine with the chicken and seasonings. Place the baking sheet in the oven and roast for 10-12 minutes or until chicken is cooked through. Remove from the oven and transfer the chicken and veggies to a plate. Increase the oven's temperature to broil.
5. Place the whole-wheat naan or pita on the baking sheet and top evenly with grated cheese, chicken and veggies.
6. Return the baking sheet to the oven and cook for three to four minutes or until the cheese has melted and the naan/pita has crisped slightly.
7. Remove the pan from the oven. Cut the flatbread into wedges and garnish with chopped basil before serving.

