



# BBQ BRISKET & ONION FLATBREAD



A flaky crust spread with horseradish goat cheese and topped with tender beef brisket, macaroni and cheese, crispy **Battered Onion Petals**, sliced jalapeños and fresh arugula. Yield: 2 Servings

## Ingredients:

6 Each	<b>Battered Onion Petals</b> [#0293320], Prepared According to Package Directions
1 Each	Flatbread
1 Cup	Horseradish Goat Cheese, Prepared
¼ lb.	Beef Brisket, Prepared & Chopped
½ Cup	Macaroni & Cheese, Prepared
2 Tbsp.	Red Onion, Julienned
2 Tbsp.	Jalapeños, Sliced
Garnish	Arugula, Packed

## Directions:

1. Preheat an oven to 425°F.
2. Place the flatbread onto a baking sheet and spread it with the horseradish goat cheese.
3. Top the flatbread with the **Battered Onion Petals**, beef brisket, macaroni and cheese, red onion and jalapeños.
4. Bake 6-8 minutes, or until the flatbread is desired doneness.
5. Top with the arugula.

