



ZUCCHINI & FETA CHICKEN FLATBREAD



A warm flatbread spread with herbed goat cheese and topped with roasted chicken, mozzarella cheese, roasted red peppers, red onion, fresh spinach and crispy **Battered Zucchini Circles**, served with an English IPA. Yield: 2 Servings

Ingredients:

8 Each	Battered Zucchini Circles [#0282120], Prepared According to Package Directions	¼ Cup	Spinach, Packed
1 Each	Flatbread	¼ Cup	Roasted Red Pepper, Sliced
¼ Cup	Herbed Goat Cheese	¼ Cup	Red Onion, Sliced
		6 Oz.	Chicken, Roasted & Chopped
		½ Cup	Mozzarella Cheese, Shredded

Directions:

1. Preheat an oven to 425°F.
2. Spread the flatbread with the herbed goat cheese.
3. Top the flatbread with the spinach, roasted red pepper, red onion and chicken.
4. Sprinkle with the mozzarella cheese and top with the **Battered Zucchini Circles**.
5. Bake the flatbread for 8-10 minutes, or until cheese is melted.

