



# KANSAS CITY BBQ PORK & PICKLE FLATBREAD



A warm flatbread spread with creamy ranch dressing, topped with BBQ pulled pork, shredded cheddar cheese, coleslaw and **Battered Pickle Chips**. Yield: 2 Servings

## Ingredients:

8 Each	<b>Battered Pickle Chips</b> [#0274120], Prepared According to Package Directions
1 Each	Flatbread
½ Cup	Ranch Dressing
½ Cup	BBQ Pulled Pork
½ Cup	Cheddar Cheese, Shredded
½ Cup	Coleslaw, Prepared

## Directions:

1. Preheat an oven to 425°F.
2. Spread the ranch dressing evenly onto the flatbread and top it with the BBQ pulled pork and shredded cheddar cheese.
3. Place the flatbread into the oven and bake for 8-10 minutes, or until desired doneness.
4. Top the flatbread with coleslaw and **Battered Pickle Chips**.

