MESQUITE GRILLED CHICKEN FLATBREAD

Mesquite-seasoned chicken, grilled until tender and layered onto flatbread with Mexican shredded cheese, summer corn, fire roasted peppers, and chipotle ranch dressing.



INGREDIENTS

MESQUITE GRILLED CHICKEN

- [ ] 2 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)
- [ ] 2 tbsp vegetable oil
- [ ] 1 tbsp mesquite seasoning blend

TOASTED FLATBREAD

- [ ] 2 pieces flatbread
- [ ] 4 cups Mexican-style cheese, shredded
- [ ] ½ cup sweet corn, IQF
- [ ] ½ cup fire-roasted red bell pepper strips
- [ ] ½ cup chipotle ranch dressing
- [ ] ¼ cup parsley, minced

PREPARATION

Yield: 4 servings

1. Season and grill chicken: Rub chicken legs with vegetable oil and mesquite seasoning blend. Grill on medium-high heat until chicken reaches an internal temperature of 165°F and skin is golden crispy. Remove from grill and let rest for 5 minutes, then medium dice.
2. Assemble flatbread: Build each flatbread as follows: 1 flatbread crust, 1½ cups shredded cheese, 1/4 cup sweet corn, 1/4 cup fire roasted red bell pepper strips, 1 cup diced chicken, and 1/2 cup shredded cheese.
3. Bake loaded flatbread until cheese is melted and slightly toasted, and bottom of crust is crisp.
4. Garnish with a drizzle of chipotle ranch dressing and minced parsley.

NOTES

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