

# Chicken and Vegetable Flatbread

Prep time: 5 min | Cook time: 30 min | Total time: 35 min

## Ingredients

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| 1/2 cup balsamic vinegar                                  | 1/4 teaspoon red pepper flakes             |
| 1 tablespoon brown sugar                                  | 1 tube Food Club Pizza Dough               |
| 1 tablespoons olive oil                                   | 1 cup Food Club Marinara Sauce             |
| 1/2 lb Food Club Frozen Chicken, thawed and diced         | 1 cup Food Club Shredded Mozzarella Cheese |
| 2 cups Food Club Frozen Parisian Blend Vegetables, thawed | 1/4 cup Food Club Shredded Parmesan Cheese |
| 1/2 teaspoon kosher salt                                  | Fresh basil for garnish                    |

## Method

1. Preheat oven to 475°F and line a baking sheet with parchment paper. In a small skillet combine vinegar and brown sugar on medium heat. Bring to a boil and simmer, stirring frequently, until vinegar has reduced by half and is a syrupy consistency. Set aside.
2. Heat olive oil in a large skillet on medium-high heat. Add chicken, vegetables, salt and red pepper flakes. Sauté until chicken is just cooked through, 5-7 minutes. Remove from heat.
3. Press or roll pizza dough into a 9x13 inch rectangle. Cover with marinara sauce and coat evenly with mozzarella and parmesan cheese. Top with cooked chicken and vegetables.
4. Bake 12-15 minutes or until crust is light golden brown. Drizzle with balsamic glaze and garnish with fresh basil.



Serves 4