



# Grilled Chicken Flatbread Parm

Recipe Component

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
AdvancePierre Clean Label Grilled Chicken Patty (Item# 68215)	--	50	--	100	<ol style="list-style-type: none"> <li>1. <b>Heat the Chicken Pattys.</b> <ol style="list-style-type: none"> <li>a. Conventional Oven: Preheat oven to 350°F and heat for 15-17 minutes</li> <li>b. Convection Oven: Preheat oven to 350°F for 9-11 minutes</li> </ol> </li> <li>2. Hold at 135° F or higher for service</li> <li>3. Place 1 Chicken Patty on ½ side of the Flatbread.</li> <li>4. Top with 1 oz. Pizza Sauce and ½ oz. Mozzarella Cheese.</li> <li>5. Fold Flatbread over and serve.</li> </ol>
Whole Gran-rich Flatbread	--	50	--	100	
Low-sodium Pizza Sauce	--	50 oz.	--	100 oz.	
Low-sodium Shredded Mozzarella Cheese	--	25 oz.	--	50 oz.	

## Notes:

Finish off with Chopped Fresh Basil for added flavor.

1 serving: 2.50 oz. M/MA, 2 oz. Equivalent Grain

## Nutrients Per Serving

<b>Calories</b>	330	<b>Sodium</b>	610 mg
<b>Total Fat</b>	13 g	<b>Carbohydrate</b>	30 g
<b>Saturated Fat</b>	4 g	<b>Dietary Fiber</b>	4 g
<b>Cholesterol</b>	60 mg	<b>Protein</b>	22 g

\*\*Nutritionals are subject to change based on variations in ingredients.

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