SNACKS

BBQ CHICKEN FLATBREAD WITH APPLES

Add Ambrosia apples to this simple BBQ chicken flatbread to add a non-traditional and nice sweet bite to your flatbread. This is a great appetizer for a party and even makes for an easy family dinner.

SERVINGS:

12 small slices

PREP TIME:

5 minutes

COOK TIME:

10 minutes

- ☐ ¼ cup BBQ sauce

- ☐ ½ cups shredded swiss or mozzarella cheese

- ☐ 4-6 ounces cooked chicken

- ☐ ¼ cup thinly sliced red onion (this is about a small handful)

- ☐ ¼ cup frozen corn, thawed

- ☐ ½ whole medium sized Ambrosia apple

- ☐ **Optional garnish**: cilantro

INSTRUCTIONS:

1. Preheat oven to 375 degrees F. Chop chicken and apples into about ½ in. pieces.

2. Place flatbread on a cookie sheet. Assemble flatbread by evenly spreading BBQ sauce over flatbread. Add more if needed. Sprinkle about ½ of the cheese over BBQ sauce. Top with chicken, red onion, corn, and apple. Finish up by sprinkling remaining cheese over toppings. This will hold flatbread and toppings together.

3. Bake for 10-12 minutes, or until crust is browned and cheese is bubbly. Cut into 12 pieces and top with cilantro if desired.

Note: you can also add the chopped apple after cooking if you want crunchy apple pieces.