



## 825153 - Buffalo Chicken Flatbread

Source: K12 Culinary

Number of Portions: 24

Size of Portion: each

### Components:

Meat/Alt: 2 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

### Recipe Subgroups:

Whole Grain Rich

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826494 Flatbread, Oven Fired, WGR, Rich's 14010..... 051520 Chicken, Diced, Cooked, Frozen..... 826140 Ketchup, 100% Natural w/ sugar, LowSod Red...	24 each, 2.2 oz 2 lbs + 4 ozs 1/3 cup + 2 tsp	Thaw flatbread overnight at room temperature. Thaw chicken overnight in the refrigerator. <b>CCP: Hold at 41° F. or lower.</b>
825099 Sauce, Hot Sauce, Texas Pete 00012..... 826496 Mayonnaise, Regular, Dukes.....	1 1/8 cups 1 1/8 cups	Combine hot sauce, mayonnaise, and ketchup in mixing bowl; stir to combine. Add thawed diced chicken to hot sauce mixture and toss to coat. <b>CCP: Hold at 41° F or lower.</b>
826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA.....	12 ozs	Spray full size sheet pan(s) with food release. Place 8 flatbreads on each full size sheet pan. Top each flatbread with 1 1/2 oz of coated diced chicken using a no. 16 scoop (1/4 cup), Using a 1 oz spoodle, distribute 1/2 oz of cheese mixture evenly over the top of the chicken.
		Bake in convection oven at 375° F for about 5 minutes. <b>CCP: Heat to 135° F or higher.</b>
		Serve 1 flatbread per customer.  This recipe is best quality when prepared for just in time service. <b>CCP: Hold for hot service at 135° F or higher.</b>

\*Nutrients are based upon 1 Portion Size (each)

Calories	365 kcal	Cholesterol	51 mg	Sugars	*2.1* g	Calcium	115.00 mg	47.18%	Calories from Total Fat
Total Fat	19.15 g	Sodium	759 mg	Protein	18.53 g	Iron	*0.38* mg	10.93%	Calories from Saturated Fat
Saturated Fat	4.44 g	Carbohydrates	30.96 g	Vitamin A	150.2 IU	Water <sup>1</sup>	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	3.00 g	Vitamin C	1.2 mg	Ash <sup>1</sup>	*N/A* g	33.90%	Calories from Carbohydrates
								20.29%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.