

Orange Ancho Chile Chicken Flatbread

Recipe Yield: 1 Pizza

Crispy flatbread pizza is brushed with an orange ancho chile sauce, topped with slices of grilled chicken breast and crumbles of queso fresco, baked then served with fresh avocado and a drizzle of crema. It's a tasty appetizer with global appeal.



Ingredients:

1 bag	Foothill Farms® Orange Ancho Chile Sauce Mix (V460)
1 each	RTU rectangle flatbread, 12" x 8", 1/8" thick
3 oz	Grilled chicken breast, fully cooked, small slices
1/4 c	Chihuahua cheese, grated
1/4 c	Queso fresco, crumbles
1/2	Haas avocado, fresh, small chunks
1 oz	Crema, prepared

Instructions:

1. Prepare Orange Ancho Sauce by pouring ½ gal (64 fl oz) hot water (180°-190°F) into mixing container. Pour contents of package (14.1 oz) into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
2. Evenly spread 4 Tbsp of prepared Orange Ancho Chile Sauce over the flatbread, ensure the entire flatbread to outside edge is covered. Cover and refrigerate remaining sauce.
3. Evenly place chicken then Chihuahua cheese then queso fresco over sauced flatbread. (Tip: pizza also delicious when chicken is substituted with pork.)
4. Bake in 350°F convection oven for 10 minutes. (Tip: Try cooking in a wood-fired oven.)
5. Remove flatbread from oven. Top with avocado, 1 oz drizzle of crema and 1 oz. more of warm Orange Ancho Chile Sauce. (Hint: May work best if crema and sauce are placed in a squeeze bottle.)
6. Slice flatbread pizza into 8 (approx. 3" x 4") square shaped pieces.

Servings: 4 (2 slices)

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