

– Strawberry BBQ Chicken Flatbread –



Del Fresco
Pure®

Yield: 6-8 servings

Prep Time: 10 minutes

Total Time: 15 minutes

Why go to a restaurant when you can create a beautiful appetizer like this to serve to friends? Make it a colourful platter by serving the flatbread with DelfrescoPure's greenhouse mini peppers, cucumbers and tomatoes. Alternatively, two could enjoy this flatbread as a meal with a side salad.

Ingredients:

- 1 package of store bought naan bread (Package of two, 220g)
- ¼ cup Honey Garlic or Applewood BBQ Sauce or use your favourite!
Separate out 1 tbsp
- ¼ red onion, one half cut into fine long strips and the other into small pieces
- ¼ cup baby spinach, washed and dried
- 1 package YES!Berries Your Everyday Snack!®, washed, dried and hulled

Directions:

1. Warm your naan bread in a preheated oven at 350°F for about 5-10 minutes.
2. While the naan warms, prepare your produce. Cut the berries into thin slices so they can form a fan. Set aside ¼ cup of the berries and chop these more finely.
3. Stir together the finely cut berries with 1 tbsp of the BBQ sauce and set aside.
4. Remove the naan from the oven and evenly spread the plain BBQ sauce over it. Evenly distribute spinach, chicken, onion and berries, then drizzle the top with the BBQ sauce you'd set aside with the berries incorporated into it.
5. Cut and enjoy!

Cooking Tips:

If you like your flatbread more moist, increase this to 1/3 cup BBQ sauce! You can grill your own chicken or use part of one store-bought rotisserie chicken to save time.



For more recipes please visit [DEL Fresco PURE.COM](https://www.delfrescopure.com)

Serving Size: 6-8 servings, Calories per serving 126, Total Fat 1.6g (2% Daily Value), Saturated Fat 0.2g (1% Daily Value), Cholesterol 9mg(3% Daily Value), Sodium 243mg (11% Daily Value), Total Carbohydrates 20.8g (8% Daily Value), Fiber 1.8g (6% Daily Value), Total Sugars 3.5g, Protein 6.6g