

Cain's Corner

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Nutrition Tips from USAPEEC's
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Rotisserie Chicken Flatbread

One grocery store rotisserie chicken can supply many great meals for the week! When pulling the last of the meat, try adding to a homemade flatbread. Start with an oil base then add any veggies that are starting to turn in the fridge. Spice things up with your own combo of seasonings and herbs for a deliciously filling meal.

- 1 pre-made whole wheat pizza dough
- 3 Tbsp olive oil
- 3 cloves garlic, chopped
- 1 large tomato, sliced
- Fresh peppers of choice, diced
- Rotisserie chicken, shredded
- 1 cup shredded mozzarella
- Fresh basil leaves, roughly torn

- 1) Preheat oven to 400 degrees F. Remove dough and shape into a thin crust onto an oiled pan. Drizzle oil over the dough then sprinkle garlic across.
- 2) Par-bake flatbread until crust begins to set and bubble. Remove from oven.
- 3) Layer slices of tomato, peppers, and chicken across dough. Sprinkle mozzarella over then dot with fresh basil leaves.
- 4) Bake until crust is golden and crispy. Slice and enjoy!

