



Chicken Flatbread Pizza

Flatbread varieties such as tortillas, pitas, and focaccia are very popular. The newcomer is naan, a thick, double-layered flatbread that can be served plain alongside curries, lentils, and other dishes, stuffed with various fillings, or topped with meats, vegetables, sauces, and more.

CACFP CREDITING INFORMATION

1 piece provides 1 ½ oz equivalent meat, ¼ cup vegetable, and 1 ½ oz equivalent grains.

SOURCE

Team Nutrition CACFP Multicultural Recipe Project.

<https://teamn nutrition.usda.gov>

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Preheat oven to 350 °F.
Turmeric, ground		2 tsp		1 Tbsp 1 tsp	2 In a small bowl combine turmeric, salt, cumin, and cinnamon. Divide seasoning mixture in half.
Salt, table		1 tsp		2 tsp	
Cumin, ground		2 tsp		1 Tbsp 1 tsp	
Cinnamon, ground		1 tsp		2 tsp	
Chicken tenderloins, boneless, skinless, fresh or frozen, raw (about 2¼ oz per tenderloin)	2 lb 12 oz	2 qt 3 cup	5 lb 8 oz	1 gal 1 qt 2 cup	3 Coat chicken tenders with ½ of the seasoning mixture from step 2.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
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Nonstick cooking spray		2 sprays		4 sprays	<p>4 Place chicken tenderloins on sheet pan (18" x 26" x 1") lined with parchment paper lightly coated with nonstick cooking spray.</p> <p>For 25 servings, use 1 sheet pan. For 50 servings, use 2 sheet pans.</p>
					<p>5 Bake for 12–15 minutes. Chop chicken into ½" pieces.</p> <p>Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
Greek yogurt, plain, non-fat	6 ¼ oz	¾ cup ½ Tbsp	12½ oz	1½ cup 1 Tbsp	<p>6 While chicken is baking, combine the remaining seasoning mixture with the yogurt. Set aside.</p>
Canola oil		2 Tbsp 2 tsp		⅓ cup	<p>7 Heat oil on medium–high heat:</p> <p>For 25 servings, use 1 extra-large skillet. For 50 servings, use 2 extra-large skillets.</p>
*Onion, fresh, peeled, ½" chopped	10 oz	2¾ cup	1 lb 4 oz	5½ cup	<p>8 Sauté onions for about 5–7 minutes or until onions are tender.</p>
*Garlic, fresh, minced OR garlic, jar, minced		6 cloves OR 1 Tbsp		12 cloves OR 2 Tbsp	<p>9 Add garlic and spinach. Cook for 5 minutes or until spinach is wilted. Remove from the heat.</p>
*Spinach, fresh, roughly chopped	1 lb	1 gal	2 lb	2 gal	
Whole-wheat flatbreads, naan (about 126 gm each)		8⅓ each		16⅓ each	<p>10 Slice each flatbread into 3 pieces.</p>
					<p>11 Place flatbreads on a baking sheet lined with parchment paper and coated with nonstick cooking spray.</p>



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					12 Spread ½ Tbsp of seasoned yogurt from step 6 on each flatbread piece.
*Tomatoes, fresh, ¼" diced	1 lb 9 oz	1 qt	3 lb 2 oz	2 qt	13 Top each piece with: 1 oz cooked vegetables (about ¼ cup lightly packed), 1 ¼ oz chicken, 1 oz tomatoes (2⅔ Tbsp), and ¼ oz cheese (1 Tbsp).
Mozzarella, low-fat, shredded	6¼ oz		12½ oz		
					14 Bake for 15–20 minutes at 350 °F. Critical Control Point: Heat to 140 °F or higher for at least 15 seconds.
					15 Serve 1 piece. Critical Control Point: Hold at 140 °F or higher.



NUTRITION INFORMATION

For 1 piece of Chicken Flatbread Pizza.

NUTRIENTS	AMOUNT
Calories	226
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Total fat	9 g
Saturated Fat	3 g
Cholesterol	38 mg
Sodium	351 mg
Total Carbohydrate	20 g
Dietary Fiber	3 g
Total Sugars	3 g
Added Sugars included	N/A
Protein	18 g
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Vitamin D	N/A
Calcium	69 mg
Iron	2 mg
Potassium	N/A

N/A = data not available.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature Onions	12 oz	1 lb 7 oz
Garlic	6 cloves	12 cloves
Spinach	1 lb	2 lb
Tomatoes	1 lb 13 oz	3 lb 10 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Variations

If chicken is frozen, defrost in the refrigerator for 1 day per 1–5 pounds. Hold raw chicken at 40 °F or lower.

YIELD/VOLUME

25 Servings	50 Servings
7 lb 13 oz	15 lb 10 oz
25 pieces	50 pieces

