

Chicken, Pesto & Tomato Flatbread Recipe

The Pampered Chef ®

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Recipe

2-3 plum tomatoes
1/2 tsp. (2 mL) kosher salt
3 tbsp. (45 mL) plus 1 tsp. (5 mL) olive oil, divided
1 pkg (11 oz.) refrigerated thin crust pizza crust (see Cook's Tip)
1 cup (250 mL) loosely packed fresh basil leaves
1/4 cup (50 mL) pecan halves, toasted
1 oz. (30 g) Parmesan cheese, divided
2 cups (500 mL) shredded Provolone cheese (8 oz./250 g), divided
2 cups (500 mL) diced cooked chicken breasts
2 garlic cloves, pressed

1. Preheat oven to 425°F (220°C). Line Stackable Cooling Rack with paper towels. Slice tomatoes using Ultimate Mandolin fitted with v-shaped blade. Place tomatoes on cooling rack; sprinkle with salt. Let stand 10 minutes or until salt is dissolved. Blot tops of tomatoes with paper towels; set aside.

2. Brush Large Bar Pan with 1 tsp. (5 mL) of the oil using Chef's Silicone Basting Brush. Unroll crust onto bottom of pan, gently stretching and pressing dough to cover bottom. Bake 11-13 minutes or until golden brown.

3. Meanwhile, finely chop basil and pecans using Food Chopper. Grate Parmesan cheese using Microplane® Adjustable Grater. Combine basil, pecans, half of the Parmesan cheese, half of the Provolone cheese, chicken, remaining 3 tbsp. (45 mL) oil and garlic pressed with Garlic Press in Classic Batter Bowl; mix well.

4. Remove pan from oven to cooling rack. Sprinkle crust with remaining Parmesan cheese; top with tomatoes, chicken mixture and remaining Provolone cheese. Bake 5-7 minutes or until cheese is melted. Cut into squares using Pizza Cutter.

Yield: 8 servings

Nutrients per serving: Calories 350, Total Fat 21 g, Saturated Fat 7 g, Cholesterol 45 mg, Carbohydrate 21 g, Protein 22 g, Sodium 630 mg, Fiber 1 g

Cook's Tip: If desired, a 13.8-oz (283-g) package of refrigerated pizza crust can be substituted for the refrigerated thin crust dough. Unroll crust over bottom of pan. Bake 16-18 minutes or until golden brown. Proceed as recipe directs; baking 6-8 minutes.