

Chicken Salad Lettuce Wraps with Grapes & Pecans

Total time: 15 minutes | Servings: 4

INGREDIENTS

- 1/2 cup Greek yogurt
- Juice of 1 1/2 lemons
- 1 tbsp Dijon mustard
- 1 rotisserie chicken, skin removed and shredded (about 3 cups) OR 3 cups of shredded baked chicken breast
- 1 cup red grapes, quartered
- 1/2 cup chopped pecans
- 4 green onions, white and green parts only, sliced
- 1 head Boston Bibb lettuce, leaves removed
- Dill and salt/pepper, to taste (optional)



DIRECTIONS

1. In a large bowl, mix together Greek yogurt, lemon juice, mustard and dill, and season with salt and pepper, if desired.
2. Stir in chicken, grapes, pecans and green onions.
3. Spoon mixture into lettuce leaves and garnish with dill, if desired.

Flatbread Pizza

Total time: 15 minutes | Servings: 1

INGREDIENTS

- 1 FlatOut® Flatbread
- 1/8-1/4 cup tomato sauce
- 1/3 cup Mozzarella cheese, shredded
- Your favorite pizza toppings – spinach, mushrooms, peppers, onions, olives, etc.



DIRECTIONS

1. Preheat oven to 350°F.
2. Place flatbread on a baking sheet and bake for 2 minutes.
3. Remove from oven. Spread tomato sauce and cheese evenly, and top with your favorite toppings.
4. Place in oven and bake for 8-10 minutes.



Pesto Penne with Deli-Roasted Chicken

Total time: 20 minutes | Servings: 4

INGREDIENTS

- 8 ounces dried penne or bowtie pasta
- 2 cups broccoli florets
- 17-ounce container basil pesto
- 2 1/2 cups coarsely chopped deli-roasted chicken
- 17-ounce jar roasted red sweet peppers, drained and cut into strips
- Parmesan cheese and pepper, to taste (optional)

DIRECTIONS

1. Cook pasta according to package directions, adding broccoli the last 2 minutes of cooking.
2. Drain, reserving 1/2 cup of the pasta water. Return pasta and broccoli to saucepan.
3. In a small bowl combine pesto and the reserved 1/2 cup pasta water.
4. Add chicken, roasted peppers and the pesto mixture to pasta in saucepan. Stir gently to mix. Cook over medium heat until heated through. Stir in Parmesan cheese, if desired.
5. Sprinkle with black pepper and serve immediately.