

GOCHUJANG ROTISSERIE CHICKEN FLATBREAD



This Gochujang Rotisserie Chicken Flatbread is easy to prepare, reducing back-of-house labor. We use our pre-cooked Rotisserie-style Pulled Chicken, which saves time and effort. Simply assemble the flatbreads with the chicken, toppings, and dressing to order.



Ingredients:

- 4oz. Gochujang Sauce
- 8oz. Pulled Rotisserie Style Chicken
- 1oz. Scallions
- 3oz. Banana Pepper Slices
- 4oz. Shredded Mozzarella & Havarti
- 2oz. Diced Red Onions
- 1 Flatbread

Instructions:

1. Preheat oven to 350
2. In a mixing bowl, add Rotisserie Chicken & Gochujang Sauce and mix.
3. Spread the mixture over the flatbread.
4. Sprinkle red onion, cheese, and banana pepper rings over top of the entire flatbread.
5. Bake for 12 minutes or until all the cheese has melted and the crust is golden brown.
6. Remove from oven, slice and garnish with additional Gochujang and scallions.
7. Serve

Product	Description	Code #	Pack Size
 Pulled Rotisserie Chicken	This delicious and versatile pulled chicken is made with a simple rotisserie-style seasoning blend, giving it a flavor that is sure to please. It's perfect for a variety of dishes, such as sandwiches, wraps, salads, and tacos.	0105058	5/2 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian