



Chicken Flatbread Pizza

Flatbread varieties such as tortillas, pitas, and focaccia have been popular for many years. The newcomer is naan, which originated in India but is also very popular in Asian and Middle Eastern cuisine. Naan is 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, as shown in this recipe.

CACFP CREDITING INFORMATION

1 piece provides 1½ oz equivalent meat, ¼ cup vegetable, and 1½ oz equivalent grains.

SOURCE

Team Nutrition CACFP Multicultural Recipe Project.

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 and save for use in steps 3 and 7.
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.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Nonstick cooking spray		2 sprays		4 sprays	4 Place chicken tenderloins on sheet pan(s) (18" x 26" x 1") lined with parchment paper lightly coated with nonstick cooking spray. For 25 servings, use 1 sheet pan. For 50 servings, use 2 sheet pans.
					5 Bake for 12–15 minutes. Dice chicken into ½" pieces. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Greek yogurt, plain, non-fat	6 ¼ oz	¾ cup ½ Tbsp	12½ oz	1½ cup 1 Tbsp	6 While chicken is baking, combine the remaining seasoning mixture with the yogurt. Set aside.
Canola oil		2 Tbsp 2 tsp		⅓ cup	7 Heat oil on medium–high heat: For 25 servings, use 1 extra-large skillet. For 50 servings, use 2 extra-large skillets.
*Onion, fresh, peeled, ½" chopped	10 oz	2¾ cup	1 lb 4 oz	5½ cup	8 Sauté onions for about 5–7 minutes or until onions are tender.
*Garlic, fresh, minced OR garlic, jar, minced		6 cloves OR 1 Tbsp		12 cloves OR 2 Tbsp	9 Add garlic and spinach. Cook for 5 minutes or until spinach is wilted. Remove from the heat.
*Spinach, fresh, roughly chopped	1 lb	1 gal	2 lb	2 gal	
Whole-wheat flatbreads, naan (about 126 gm each)		8½ each		16⅔ each	10 Slice each flatbread into 3 pieces.
					11 Place flatbreads on a baking sheet lined with parchment paper and coated with nonstick cooking spray.
					12 Spread ½ Tbsp of seasoned yogurt from step 6 on each flatbread piece.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
	1 lb 9 oz	1 qt	3 lb 2 oz	2 qt	13 Top each piece with: 1 oz vegetables (about ¼ cup lightly packed), 1 ¼ oz chicken, 1 oz tomatoes (2⅔ Tbsp), and ¼ oz cheese (1 Tbsp).
	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.

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