**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.

**Makes:** 6 servings  
**Prep time:** 25 minutes  
**Cook time:** 40 minutes

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**DIRECTIONS**

1. Preheat oven to 350 °F.
2. In a small bowl combine turmeric, salt, cumin, and cinnamon. Divide seasoning mixture in half.
3. Coat chicken tenderloins with ½ of the seasoning mixture from step 2.
4. Place chicken tenderloins on a baking sheet lightly coated with nonstick cooking spray.
5. Bake for 12–15 minutes. Heat to an internal temperature of 165 °F or higher for at least 15 seconds.
6. Dice chicken into ½" pieces.
7. While chicken is baking, combine the remaining seasoning mixture with the yogurt. Set aside.
9. Sauté onions for 3–5 minutes or until onions are tender.
10. Add garlic and spinach, and cook for 3 minutes or until spinach is wilted. Remove from the heat.
11. Slice 2 flatbreads into 6 even pieces.
12. Place flatbreads on a baking sheet coated with nonstick cooking spray.
13. Spread ½ Tbsp of seasoned yogurt from step 7 on each piece of flatbread.
14. Top each piece with a) ¼ cup cooked vegetables, b) 1 ¼ oz chicken, c) 2 ⅔ Tbsp tomatoes, and d) 1 Tbsp cheese.
16. Serve 1 piece.

**Critical Control Point:** Hold for hot service 140 °F or higher.

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**INGREDIENTS**

- Nonstick cooking spray
- ½ teaspoon turmeric, ground
- ¼ teaspoon salt, table
- ½ teaspoon cumin, ground
- ¼ teaspoon cinnamon, ground
- 10½ ounces chicken tenderloins, boneless, skinless, fresh or frozen, raw (about 5 tenderloins)
- 3 tablespoons Greek yogurt, plain, non-fat
- 2 teaspoons canola oil
- ¾ cup onion, fresh, peeled, ¼" chopped
- 3 cloves garlic, fresh, minced (1 clove is about ½ teaspoon minced)
- 4 ounces spinach, fresh, roughly chopped (4 oz = about 4 cups packed)
- 2 whole-wheat flatbreads (about 126 gm each naan)
- 1 cup tomatoes, fresh, ¼" diced
- 1½ ounces mozzarella, low-fat, shredded
### NUTRITION INFORMATION

For 1 piece.

<table>
<thead>
<tr>
<th>Nutrients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Calories</td>
<td>226</td>
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<tr>
<td>Total Fat</td>
<td>9 g</td>
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<tr>
<td>Saturated Fat</td>
<td>3 g</td>
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<tr>
<td>Cholesterol</td>
<td>38 g</td>
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<tr>
<td>Sodium</td>
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<tr>
<td>Total Carbohydrate</td>
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<tr>
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<tr>
<td>Total Sugars</td>
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<tr>
<td>Added Sugars included</td>
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<tr>
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</table>

N/A = data not available.

Source: Team Nutrition CACFP Multicultural Recipe Project.

https://teamnutrition.usda.gov

### CACFP CREDITING INFORMATION

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

### CHEF TIPS

**Variation**

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