

Teriyaki Chicken and Avocado Flatbread

Ingredients

11 pound chicken breast, cooked and shredded
1/3 cup Hoisin Sauce, divided
1/4 cup Teriyaki Marinade & Sauce
1 tablespoon Sriracha Sweet Chili Sauce
1 pound store bought or homemade pizza dough
1 ripe avocado, sliced
1 1/2 cups radish sprouts or mustard greens
1/4 cup Wasabi Sauce

Method

Preheat oven to 425°F. Prepare a sheet pan lined with parchment and dusted with flour. Set aside.

Mix shredded chicken with 1/4 cup hoisin (reserve remaining for drizzling), teriyaki and sriracha.

Roll out pizza dough into a 9- x 13-inch rectangle. (It doesn't have to be a perfect rectangle. Part of the charm of making a flatbread is that it is meant to be rustic.)

Place pizza dough on prepared sheet pan. Using a fork, poke holes throughout, this will aid in achieving a crispy dough. Bake for 10 minutes, until golden brown. Remove from the oven and top pizza dough with shredded chicken . Bake an additional 5 minutes.

To serve top with sliced avocado and greens and drizzle with wasabi sauce.

