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**Let's cook something delish!**

# Chicken Cheesesteak Flatbread

Makes: 1 Serving  
Serving Size: 1 Flatbread

## Ingredients

- 2 oz boneless skinless chicken breast, raw and diced
- 1 t. olive oil
- ¼ t. garlic powder
- ¼ t. Italian herb seasoning
- ¼ c. red bell pepper, sliced
- ¼ c. green pepper, sliced
- ¼ c. red onion, peeled and sliced
- 1 4-oz whole-wheat naan or pita
- 1 oz skim-milk mozzarella or provolone cheese, grated
- ½ T. fresh basil, chopped

## Directions

1. Preheat oven to 400°F.
2. Pat diced chicken dry with paper towels and set aside.
3. Drizzle olive oil on a small baking sheet; add the diced chicken; and thoroughly season with garlic powder, Italian herb seasoning, and a pinch of salt and pepper.
4. Add the peppers and onion to the baking sheet and toss to combine with the chicken and seasonings. Place the baking sheet in the oven and roast for 10-12 minutes or until chicken is cooked through. Remove from the oven and transfer the chicken and veggies to a plate. Increase the oven's temperature to broil.
5. Place the whole-wheat naan or pita on the baking sheet and top evenly with grated cheese, chicken and veggies.
6. Return the baking sheet to the oven and cook for three to four minutes or until the cheese has melted and the naan/pita has crisped slightly.
7. Remove the pan from the oven. Cut the flatbread into wedges and garnish with chopped basil before serving.

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Calories: 515, Total Fat: 18 g, Total Carbohydrate: 59 g, Protein: 32 g

Source: Fitness Blender, <https://www.fitnessblender.com/articles/chicken-cheesesteak-flatbread>

Photo may include foods and ingredients that aren't a part of this recipe or included in the nutrition analysis.