

Serves 8 • Serving size: ¼ flatbread

29
minutes

PREP: 5 minutes
COOK: 24 minutes

Buffalo Chicken FLATBREAD

8-oz./225 g boneless, skinless chicken breast
1 celery stalk, quartered
½ cup buffalo sauce
2 naan flatbreads, or any flatbread
3 tbsp. bleu cheese salad dressing

1. Place chicken in base of Tupperware® SmartSteamer. Fill water tray to minimum fill line. Place steamer base on water tray, cover and microwave on high 14 minutes. As chicken finishes steaming, preheat oven to 425° F/218° C.
2. Place celery in base of Quick Chef® Pro System fitted with blade attachment, cover and turn handle several times to chop. Remove to a small bowl and set aside.
3. When chicken finishes cooking, allow to rest, covered, 5 minutes. Remove and cut into cubes.
4. Place chicken and buffalo sauce in base of Quick Chef® Pro System fitted with blade attachment. Cover and turn handle several times until finely chopped.
5. Spread chicken over flatbreads, place in Cover from the UltraPro Lasagna Pan and bake 6–10 minutes, depending on thickness of chosen flatbread, monitoring to avoid burning.
6. Before serving, sprinkle celery over chicken and drizzle with bleu cheese dressing.

MUST HAVE



Tupperware® SmartSteamer



Quick Chef® Pro System

OPTIONAL



Measuring Cups



Measuring Spoons



Saucy Silicone Spatula



date
me

Tupperware®