Serves 8 · Serving size: 1/4 flatbread



Buffalo Chicken FLATBREAD

8-oz./225 g boneless, skinless chicken breast

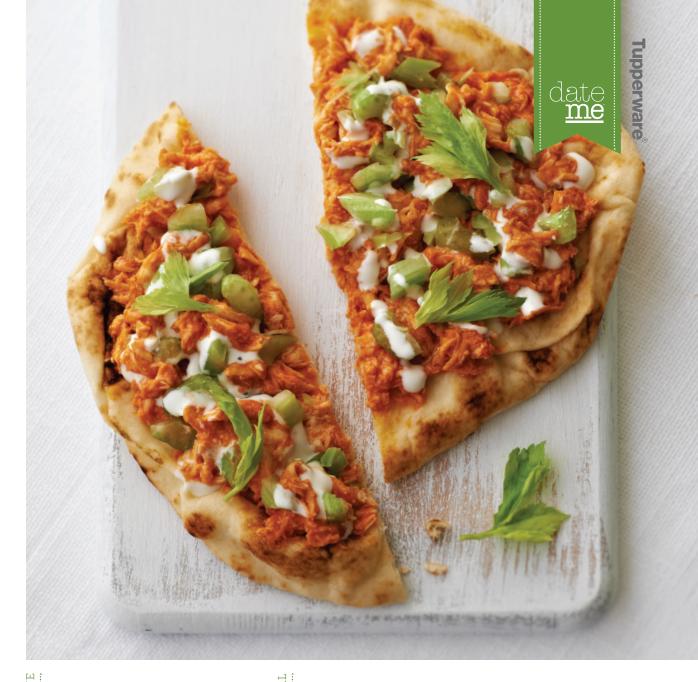
1 celery stalk, quartered

½ cup buffalo sauce

2 naan flatbreads, or any flatbread

3 tbsp. bleu cheese salad dressing

- 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.
- 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.
- When chicken finishes cooking, allow to rest, covered, 5 minutes. Remove and cut into cubes.
- 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.
- 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



Quick Chef® Pro



Cups





Measuring Saucy Silicone Spoons Spatula

Tupperware® SmartSteamer