

RECIPE | TOMATOES



# BUFFALO CHICKEN FLATBREAD



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Recipe created by *Heather Englund*



**20 min**

**5 min**  
PREP.

**15 min**  
COOKING



**4**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 4** flatbreads
- 4 oz** blue cheese, crumbled
- 2 cups** chicken breast, cooked & diced
- 1 cup** mozzarella cheese, shredded
- ½ cup** ranch dressing, divided
- ¼ cup** Buffalo sauce
- ¼ cup** chives, minced

## DIRECTIONS

- 1** Preheat the oven to 400°F.
- 2** In a medium bowl, mix together the chicken with Buffalo sauce & ¼ cup ranch dressing.
- 3** Place the flatbreads on a baking sheet and top evenly with mozzarella cheese.
- 4** Add the chicken mixture on top of the cheese.
- 5** Slice the tomatoes in half, and then add on the pizzas. Top with blue cheese crumbles and chives.
- 6** Bake for 12-15 minutes until the cheese has melted and the crust is crispy.
- 7** Drizzle with the remaining ranch dressing, cut into pieces, and serve!