



RECIPE | TOMATOES

# BUFFALO CHICKEN FLATBREAD



5 min  
PREP.



4



easy

20 min

15 min  
COOKING

## INGREDIENTS

Recipe created by *Heather Englund*

- 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
- 1/3 cup** ranch dressing, divided
- 1/4 cup** Buffalo sauce
- 1/4 cup** chives, minced



## DIRECTIONS

- 1 Preheat the oven to 400°F.
- 2 In a medium bowl, mix together the chicken with Buffalo sauce & 1/4 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!

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