

BLACKENED CHICKEN FLATBREAD

Base yield: 12 portions | Portion size: 1 flatbread | Scale by multiplying all quantities by desired batch factor



Bold Cajun-blackened chicken breast over a creamy Alfredo base and vibrant heirloom tomatoes, finished on a crisp flatbread for a high-impact menu item that executes in under 25 minutes.

Ingredients:

- 12 each pre-made flatbread, purchased
- 12 each Gordon Choice Grilled Chicken Breast #136480
- 48 oz. Tavolini Fresh Alfredo Sauce #283580
- 4 Tbsp. Trade East Cajun Seasoning #514012
- 24 oz. tri-colored heirloom tomatoes, sliced or halved

Assembly Instructions:

1. Blacken the chicken: Coat each Gordon Choice Grilled Chicken Breast (#136480) generously on both sides with Trade East Cajun Seasoning (#514012). Heat a cast iron pan, flat-top griddle, or heavy sauté pan over high heat with a small amount of neutral oil until nearly smoking. Sear each breast 2 - 3 minutes per side until a deep, dark crust forms. The chicken is fully cooked, so this step builds the blackened crust only. Remove from heat, rest 3 - 5 minutes, then slice on the bias. Set aside.
2. Warm the Alfredo sauce: Gently warm Tavolini Fresh Alfredo Sauce (#283580) in a small saucepot over medium-low heat, stirring frequently. Do not boil. Hold warm until ready to spread.
3. Build the flatbreads: Lay flatbreads on sheet pans lined with parchment. Spread approximately 4 oz. of warmed Alfredo sauce evenly across each flatbread, leaving a 1/2" border at the edges.
4. Add the tomatoes: Distribute sliced or halved tri-colored heirloom tomatoes evenly across each sauced flatbread, approximately 2 oz. per flatbread. The variety of color improves visual presentation significantly, so distribute intentionally.
5. Oven finish: Transfer sheet pans to a 400°F oven and bake 6 - 8 minutes until the flatbread edges are crisp and the Alfredo sauce is set and lightly golden at the edges.
6. Top with chicken and serve: Remove from the oven and immediately fan bias-sliced blackened chicken breast over each flatbread. Serve immediately. Do not return to the oven after adding the chicken, as the blackened crust will dry out.

	Product	Description	Code #	Pack Size
	Gordon Choice® Fully Cooked 6 oz Chicken Breast	These fully cooked, tender chicken breasts come grilled to perfection, with smoky notes ready to elevate your menu. We've infused them with a subtle chicken base marinade for savory depth to pair well with any sauce or seasoning.	136480	4 packs of 10 x 6oz*
	Tavolini® Alfredo Sauce	This ready-to-use sauce is crafted with a blend of real Parmesan and Romano cheeses, heavy cream, and butter. It delivers classic flavor and velvety texture without the hassle of scratch-made preparation.	283580	4/4 lb.

LEGEND: Dairy Free Gluten Free Kosher Vegan Vegetarian

*Chicken breasts are approximately 6 oz before cooking.

