

Buffalo Chicken Flatbread

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Serves 1

Blue – 2 Points

Purple – 2 Points

Green – 4 Points

- 1 piece Flatbread (I use Atoria's Family Bakery Mini Lavash for 1 point (but any Lavash for 1 point will work))
- 1 Tbsp celery, chopped fine
- 1/2 cup shredded cooked (chicken)
- 2 Tbsp Franks Hot Sauce (or to taste!)
- 1 ounce Cabot 75% Reduced Fat Cheddar Cheese (grated (or cheese of choice, just adjust points))
- tsp blue cheese or ranch dressing

1. Preheat oven to 400
2. Combine chicken, hot sauce and celery
3. Top flatbread with chicken mixture
4. Sprinkle with cheese
5. Bake for 10 minutes
6. Drizzle with a teaspoon or blue cheese or ranch dressing

