

# Chicken Club Flatbread

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This recipe is very similar to the Chicken Bacon Club Pizza, but less points and scaled to serve one

Blue – 5 Points

Purple – 5 Points

Green – 7 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 whipped cream cheese
- 1 Tbsp minced shallot (If I don't have shallots, I just use some onion powder or Trader Joe's Garlic Salt-just reduce to a teaspoon)
- 1/2 cup shredded cooked, chicken
- 1 ounce Cabot 75% Reduced Fat Cheddar Cheese, grated (or cheese of choice, just adjust points)
- 1 slice center cut bacon, cooked crisp
- 1 Tbsp fat free or reduced fat sour cream
- 1 tsp milk of choice
- 1 tsp ranch dressing and dip mix powder
- shredded lettuce
- chopped tomatoes

1. Preheat oven to 400

2. Combine cream cheese and shallot, spread over flatbread. Top with chicken, crumbled bacon and cheese
3. Bake for 10 minutes until crust is crisp and cheese is melted
4. Combine sour cream, milk and ranch mix.
5. Top flatbread with shredded lettuce, chopped tomato and drizzle with sour cream mixture (I put it in a ziploc bag with the corner cut off and "pipe" it on)