



Southwest Breakfast Flatbread

Hot N' spicy whole grain popcorn chicken layered on a rustic, whole grain flatbread with fluffy scrambled eggs & melted Mexican cheeses. Garnished with a zesty black bean and corn relish and a light drizzle of creamy chili-orange mayo.

Servings: 10 SW Flatbreads (1 per serving)

Ingredients	Amount	Amount
Whole Grain Flatbread Crust		10 ea.
Hot 'N Spicy Whole Grain Popcorn Chicken #70378-928	40 ea.	2 ½ C
Low-Fat Shredded Mexican Cheese Blend	10 oz.	1 ¼ C
Scrambled Eggs (IQF, prepared according to manufacturer's instructions)	10 oz.	2 ½ C
Cilantro leaves, fresh, chopped	0.3 oz.	3 Tbsp.
Corn & Black Bean Blend commercially prepared	12.5 oz.	2 ½ C
Chili-Orange Mayo (see sub-recipe)	2.1 oz.	¼ C

DIRECTIONS:

1. Prepare the Chili-Orange Mayo the day prior to serving the chicken flatbreads.
2. Arrange the frozen hot N' spicy popcorn chicken in a single layer on a sheet pan lined with parchment paper. Heat the pan of popcorn chicken uncovered in a preheated 350°F convection oven for 10-14 minutes or until the minimum internal temperature reaches 145°F and the breading is crispy.
3. Place 4 pieces of the heated Hot N' Spicy WG Popcorn Chicken on each flatbread crust.
4. Top each flatbread with 1/8 C of scrambled eggs.
5. Sprinkle 2 Tbsp. of the Mexican Cheese blend over each flatbread and bake in a 350°F convection oven for approx. 3-5 minutes or until the cheese is completely melted.
6. After the flatbreads come out of the oven top each flatbread with 1.25 oz. (approx. one- 2 oz. spoodle) of the Corn Bean blend. Drizzle 1 1/4 tsp. of the prepared Mayo over each flatbread.
7. Garnish each flatbread with 1 tsp of chopped cilantro just before service.

TYSON® PRODUCTS USED:

#70378-928 Hot 'N Spicy Whole Grain Popcorn Chicken

Chili-Orange Mayo

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Yield: 1/4-cup (approximately 2.1-ounces)

Ingredients	Amount	Amount
Fat Free Mayo	2 oz.	1/4 C
Sriracha Hot Sauce	1/2 fl. oz.	1 Tbsp.
Orange Juice, bottled		1 tsp

DIRECTIONS:

1. In a large sized bowl place fat free mayo and Sriracha and mix using a wire whisk until the Sriracha is fully incorporated into the mayo.
2. While whisking gently, slowly pour in the orange juice and mix until fully incorporated.
3. Cover with plastic wrap and store for a minimum of 1-hour under refrigeration at 38°F to allow the flavors to fully develop before use.
4. Using a rubber spatula mix/fold the sauce one more time before placing it into a squeeze bottle. Hold covered under refrigeration at 38°F until ready to use. This sauce can be made up to 2 days before service.

SKU Number: 70378-928

CN Portion	12 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	250
Total Fat (g)	14.00
Saturated Fat (g)	2.50
Sodium (mg)	380
Carbs (g)	16
Protein (g)	14

