

Flatbread with Jalapeño Spread



Build for flatbread station using Minor's® Flavor Concentrate Spreads.

Yield 6-1/4 oz

Serves 1

Preparation time 1 minute

Cooking time 4 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2.5	oz		1 each	Flatbread	
2	tsp			Jalapeño Cream Cheese Spread - prepared	(see recipe)
1.5	oz			Cooked chicken, meat only	shredded
1	tbsp			Black beans, cooked	
1	tbsp			Cheddar cheese	shredded
1	oz		1 cup	Arugula	

Preparation Steps

- 1. Spread a thin layer of the chosen Minor's Flavored Spread on the flatbread. (see Signature Spread Matrix).
- $2. \quad \text{Top with chosen protein, vegetables, cheese and/or condiments.} \\$
- 3. Sauté or grill flatbread until warm and crispy.
- 4. Cut and top with any chosen greens or other garnishes.

Chef's tip

For an additional flavor punch, allow guests to drizzle their flatbread with a choice of Signature Sauces and Spreads from the Matrix below.

Nutrition

Nutritional analysis per serving				
Energy (Kcal)	334.1			
Energy (Kj)	1452			
Protein (g)	22			
Carbohydrate, total (g)	30.6			
Fats, total (g)	13.7			
Sugars, total (g)	3.1			
Fats, saturated (g)	4.5			
Fiber, total dietary (g)	2.8			
Sodium (mg)	609			
Calcium (mg)	183.2			
Cholesterol (mg)	47.3			
Iron (mg)	3.5			
Vitamin A (µg_RAE)	117.7			
Vitamin C (mg)	8.5			

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

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