

Las Positas Vineyards Roasted Bell Pepper with BBQ Chicken Flatbread

Ingredients:

Italian Herb Flatbread,

Roasted Bell Peppers - we like using red, yellow, and orange bell peppers. Cut into strips and toss in olive oil and roast in the oven. Allow to cool down.

BBQ Chicken Breast- coat chicken in BBQ sauce and bake until done and then chop into small pieces. Allow to cool down before placing on the flatbread

Homemade Tomato Sauce

Diced red onions

BBQ sauce

Instructions:

Ladle tomato sauce over the flatbread, evenly coating the entire flatbread with sauce. Evenly disperse roasted bell peppers throughout the flatbread. Take your diced BBQ chicken and spread over the bell peppers and do the same with diced red onions. Lastly, drizzle your favorite BBQ in a zig-zag over the flatbread and then bake. Bake for 5 minutes in a 500-degree oven.

Enjoy!