

## BAKING SKILLS SERIES

# Asian Chicken Flatbread

**COOKING  
SKILLS  
ACADEMY****INGREDIENTS:**

1 Piece Flatbread Dough Crust  
 1 Tsp. Infused Olive Oil (Garlic Infused Oil Works Well with This Recipe – If You Do Not Have This Type of Oil Then Substitute Plain Olive Oil)  
 ¾ Cup Chicken Breast That has Been Cut into Small Pieces and Pan Seared with Salt and Pepper  
 ½ Cup Shredded Mozzarella Cheese  
 1 Tbsp. Chopped Cashews

**DIRECTIONS:**

1. Preheat oven with a pizza stone for one hour at 500 degrees.
2. Cover a silpat (silicone mat) lightly with bakers spray or olive oil. (a Lavash Cracker dough works best for flatbread)
3. Roll the dough out to a rectangle measuring approximately 8 x 15 inches. (If you use my recipe for Lavash Crackers that amount of dough yields three flatbreads of this measurement) Let the rolled out dough rest covered with parchment paper for at least 5 minutes.
4. Transfer the rolled out dough to a pizza peel that has been covered with semolina.
5. Lightly brush the top of the dough with olive oil (an infused oil works well with this recipe – I typically use an oil that has been infused with garlic).
6. Lightly brush on the Cashew-Cilantro Sauce.
7. Spread grated Mozzarella cheese over the top. Remember to bring the ingredients as close to the edge as possible.
8. Cover the top of the flatbread with the small cooked chicken pieces
9. Transfer the flatbread directly onto the pizza stone and bake for 4 to 5 minutes. The edges of the crust should be dark and the bottom of the crust should start to turn darker in spots.
10. Immediately after baking garnish the flatbread with the Peanut Sauce, chopped Cashew Nuts, Chopped Green Onions or chopped Cilantro Leaves.
11. Cut into slices and serve immediately.

