## LOADED NASHVILLE HOT FLATBREAD



# **2020** CULINARY CONNECTION RECIPES

#### consumer insight, rationale:

- "Nashville Hot" entrées grew 41% YOY across the Top 1500 US Operators (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- Buffalo/Barbecue Chicken Pizzas grew 2% since Q3'18 at Independent Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 5,591 US **Operators**)
- 26% of consumers aged 18-34 would consider ordering flatbread pizza crusts at a restaurant or other foodservice location (2018 Pizza Consumer Trend Report, Technomic, Inc.)
- 31% of male consumers would consider ordering barbecue specialty pizzas, and 28% would consider Buffalo chicken pizzas (2018 Pizza Consumer Trend Report, Technomic, Inc.)



	Gluten	Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.
	daypart:	Lunch, Dinner, Snack
	segment:	Casual Dining, Family/Midscale, C&U, Casino, Late Night Dining
	menu part:	Appetizer, Shareable, Entrée
	equipment:	Oven and/or Fryer



A crispy thin flatbread crust is slathered in Nashville hot BBQ sauce and loaded with kickin' Nashville hot chicken, chunky Italian sausage and authentic pepperoni. To finish, it is laden with zesty jalapeño cheese and baked to a crispy finish.

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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson <sup>®</sup> Foods	24 ea.	Tyson <sup>®</sup> FC Right Size Select Cut Breaded Nashville Hot Chicken Breast Filet w/ Sauce Pouches	10365820928	
Ventura Foods®	12 oz.	Smokehouse 220 <sup>®</sup> Applewood Smoked Bacon BBQ Sauce* (Gluten Free)	20778SMH	
Land O Lakes®	3 lb.	Extra Melt <sup>®</sup> American Cheese with Jalapeño, White*	48242	
TNT Crust <sup>®</sup>	24 pcs	ParBaked Flatbread 6"x13"	113800-1138	
Tyson <sup>®</sup> Foods	1.5 lb.	Bonici <sup>®</sup> Sliced Pepperoni, 14 per ounce*	10050140269	
Tyson <sup>®</sup> Foods	3 lb.	Bonici <sup>®</sup> Bold Cooked Sausage with Italian Style Seasoning, Large Chunk*	10199810269	
	As needed	Green Onion, Sliced for Garnish		

#### YIELD: 24 Servings

\*This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:

- Land O Lakes<sup>®</sup> All Extra Melt<sup>®</sup> Shredded and Loaf SKUs
- Ventura Foods® All Smokehouse 220® SKUs
- Tyson® Foods All Pepperoni and Sausage Topping SKUs



- 1. Preheat oven to 400° and if desired set deep fryer to 350°.
- 2. Remove 1 sauce packet (12 oz) from the Nashville hot chicken and run under hot water until thawed. In a mixing bowl add the contents of the bag to the BBQ sauce, mix and set aside.
- 3. In a separate container shred the cheese.
- 4. Prepare chicken either in a 350° fryer for 3-4 minutes or in a 400° oven for 12-13 minutes.
- 5. Once the chicken is heated, brush the top of the chicken breast with 1 T of the sauce mixture and cut into 1/2 inch pieces.
- 6. On a pizza pan or pizza screen place the flatbread and brush it with an additional 1 T of sauce working it towards the edges of the flatbread.
- 7. Place the cut chicken breast, 1 oz. of the pepperoni (about 14 pcs) and 2 oz. of sausage chunk on the sauced flatbread and top with 2 oz. of shredded cheese.
- 8. Bake in a 400° oven for 5-6 minutes or until crust begins to crisp and cheese is melted. Garnish with green onion and cut into pieces. Serve hot.
- 9. Note: Over-saucing the crust will cause it to be soggy use just enough sauce to cover the flatbread.





