

Foodnity Recipes

Easy BBQ Chicken Flatbread

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 pre-made flatbread dough (about 12-inch)
- [ ] 2 cups cooked chicken breast, cubed
- [ ] 1/2 cup BBQ sauce
- [ ] 1 cup shredded cheddar cheese
- [ ] 2 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 2 tbsp fresh cilantro, chopped

For the Sauce

- [ ] 1/4 cup ketchup
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tbsp molasses
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp garlic powder

Instructions

1. Preheat the oven to 475°F (245°C) and place a pizza stone or baking sheet inside to heat.
2. In a bowl, toss the cubed chicken with the BBQ sauce; let it sit while the oven warms.
3. Roll out the flatbread dough on a lightly floured surface to about a 12-inch circle.
4. Spread a thin layer of the homemade sauce over the dough, then scatter the sauced chicken evenly.
5. Sprinkle shredded cheddar over the top, then bake on the hot stone for 10-12 minutes, until the crust is golden and cheese bubbly.
6. Remove from oven, drizzle honey, squeeze lime juice, and garnish with cilantro before slicing.

Nutrition per serving

420 kcal	28 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using a thick dough, pre-bake for 5 minutes before adding toppings.
- For extra smokiness, add a pinch of liquid smoke to the BBQ sauce.
- Serve immediately for the best crunch.