

Butter Chicken Flatbread Pizza

LUNCH/DINNER Makes 1 Serving

*The flavors of butter chicken in the form of a tasty pizza!
A delicious lunch or dinner!*

Ingredients

- 1 Flatout flatbread (original)
- 2 Tbsp butter chicken sauce
- 4 oz cooked, shredded chicken
- 1 oz low-fat mozzarella cheese
- 1/4 cup diced red pepper
- 1 tbsp diced green onion
- 2 tbsp 0% Greek yogurt
- 1 tsp lime juice
- 2 tbsp finely chopped cilantro
- pinch of ground cumin

Directions

Pre-heat oven to 425°F

1. Spread the sauce over the flatbread.
2. Top with the chicken, peppers, and cheese.
3. Place the flatbread on a baking sheet and bake for 8-10 minutes until cheese melts and is bubbly.
4. While flatbread is cooking combine the yogurt, lime juice, cilantro and cumin.
5. Remove the flatbread from the oven, drizzle with the yogurt sauce and top with green onion.

Notes

I use KFI brand of butter chicken sauce, can be purchased at Costco.



Macros*

Per 1 flatbread

Calories : 445
Protein : 54.5g
Carbs : 30.2g
Fat : 12.9g

*Nutrition information is an estimate and will vary based on how accurately you measure ingredients and the brands of ingredients used.