

## BAR-B-Q TURKEY FLATBREAD STACK

- Rich's Flat Breads
- 1/2 cup Coleslaw, prepared
- 4 oz Roasted turkey breast, thinly sliced
- 2 Tbsp BBQ Sauce
- 2 oz Pepper jack cheese

1. Cut the flat bread into triangular quarters. Place in a 350°F oven for 6-8 minutes or until crisp (this may be done up to 2 days ahead of time, cooled and placed in an airtight container).
2. When ready to serve, top 2 flat bread triangles evenly with coleslaw, arrange turkey slices, pepperjack cheese and drizzle BBQ sauce. Top with remaining flat bread triangles.
3. Serve immediately.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1/2 cup Coleslaw, prepared</a> , <a href="#">2 oz Pepper jack cheese</a> , <a href="#">2 Tbsp BBQ Sauce</a> , <a href="#">4 oz Roasted turkey breast, thinly sliced</a> , <a href="#">Rich's Flat Breads</a>
<b>Course</b>	<a href="#">Lunch</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">BBQ</a>
<b>Category</b>	<a href="#">Sandwiches</a>
<b>Serving Size</b>	4