

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

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