



## — MEGA — BUFFALO CHICKEN FLATBREAD

Eight slices of melty mozzarella and cheddar heaven. Baked with ranch and drizzled with buffalo sauce. Share with friends. Or don't.

**Hands on**  
40

**Total**  
40

**Servings**  
4

### WHAT YOU'LL NEED

- 2 Banquet® MEGA Spicy Crispy Chicken Filets
- 1/2 c. buffalo wing sauce
- 1 tbsp. unsalted butter
- 1/2 tsp. garlic powder
- 1 prebaked pizza crust (12-inch)
- 1/2 c. ranch dressing, divided
- 1 c. shredded mozzarella cheese
- 1 c. shredded Cheddar cheese
- 1/4 c. very thinly sliced red onion
- 3 tbsp. real bacon bits
- 2 green onions, thinly sliced

### HOW TO MAKE IT

1. Preheat oven to 450°F.
2. Heat spicy chicken filets according to package directions. Chop into bite-sized pieces.
3. Add buffalo sauce, butter, and garlic powder to saucepan.
4. Heat over med. heat until butter is melted, stirring occasionally. Set aside.
5. Place flatbreads on baking sheet or pizza pan.
6. Spread 1/4 c. ranch dressing on flatbread.
7. Sprinkle mozzarella and cheddar cheese over ranch.
8. Add sliced red onions and chopped chicken.
9. Bake 12-16 min. until cheese is melted & bubbling. Remove & let cool for 2 min.
10. Top with sliced green onion; cut flatbread into 8 pieces & top with remaining ranch dressing & buffalo sauce. Serve hot!

