



# THAI CHICKEN FLATBREAD

This full-flavored Thai flatbread is topped with Asian-slaw-coated chicken and garnished crunchy fried rice noodles, chives and black sesame seeds.

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Servings: 10  
Prep Time: 1 hour  
Cook Time: 10 minutes

## Ingredients

### Flatbread:

- 4 cups Jif® Creamy Peanut Butter
- 6 tablespoons soy sauce
- 1/2 cup Mae Ploy (Thai chili sauce)
- 1 cup coconut milk
- 1 cup warm water
- 4 cups chicken (grilled, medium dice)
- 10 grilled flatbread or pita bread
- 1 head shredded green cabbage
- 1 head shredded red cabbage
- 1/4 cup sesame oil
- 1 cup mayonnaise

## Garnish:

- 3 ounces fried rice noodles
- 1 ounce sliced fresh chives
- Black sesame seeds

## Directions

1. Preheat oven to 350°F.
2. To begin the peanut sauce, add soy sauce, Thai chili sauce, and coconut milk to a large mixing bowl and whisk together. Add warm water a little at a time while mixing until smooth.
3. In a separate mixing bowl, combine green cabbage, red cabbage, sesame oil and mayonnaise for the Asian slaw.
4. To assemble on flatbread, spread 1 ½ ounces of peanut sauce on each grilled flatbread.
5. Arrange diced chicken on top of each flatbread and bake in oven for 5 minutes. Once cooked, cut into quarters and top each portion with Asian slaw, and garnish with fried rice noodles, sliced chives and black sesame seeds.