



Chicken Cobb Salad Naan Flatbread

Prep: 20 minutes

Bake: 10 minutes • Serves: 4

- 1 tablespoon olive oil
- 1½ teaspoons red wine vinegar
- ¼ teaspoon kosher salt
- ¼ teaspoon fresh ground black pepper plus additional for garnish (optional)
- 2 plain naan flatbread rounds (8.8-ounce package)
- 1 cup shredded rotisserie chicken breast (about 5 ounces)
- ¼ cup crumbled Gorgonzola cheese
- 2 refrigerated hard-cooked eggs, chopped
- ¼ large avocado, peeled, pitted and chopped
- ½ cup chopped romaine lettuce
- ¼ cup chopped grape tomatoes
- 2 tablespoons diced red onion
- 2 tablespoons thawed frozen roasted corn
- 2 tablespoons PICS™ Bacon Ranch Dressing

1. Preheat oven to 425°. In small bowl, whisk oil, vinegar, salt and pepper. Brush top of naan with oil mixture; top with chicken and cheese. Place naan directly on oven rack; bake 10 minutes or until edges are golden brown.

2. Top naan with eggs, avocado, lettuce, tomatoes, onion, corn and dressing; garnish with pepper, if desired.

Approximate nutritional values per serving:

*398 Calories, 18g Fat (6g Saturated), 135mg Cholesterol,
780mg Sodium, 36g Carbohydrates, 5g Fiber, 4g Sugars, 24g Protein*