



FAST. EASY. FRESH.

CHICKEN AND BRIE FLATBREAD WITH PESTO, APPLE, AND POMEGRANATE SEEDS

1. Preheat your oven to 400°F. Then, slice the **chicken** into thin slices. Cut the **grape tomatoes** in half. Core the **apple**, then cut it into match-stick pieces. Cut the **brie** into thin slices.

2. In a pan, heat the **canola oil** over medium-high heat. Add the chicken and cook until no longer pink and fully cooked through. Add the **pesto** and toss to coat.

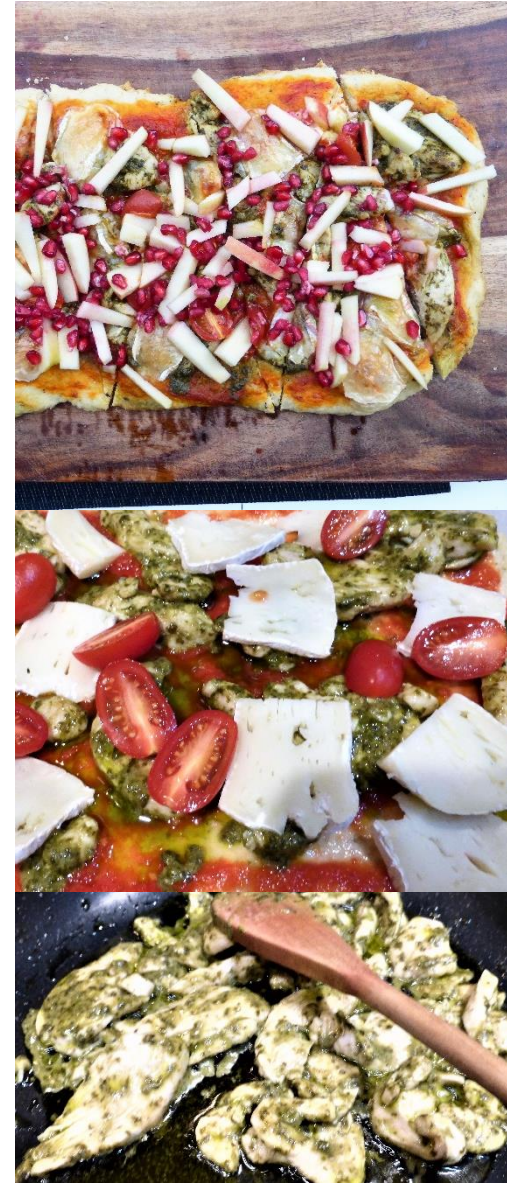
3. Meanwhile, roll out the **pizza dough**, into a large rectangle, and place it onto a parchment-lined baking tray. Spread the **tomato sauce** on the flatbread.

4. Spread the chicken onto the dough, then add the brie and grape tomatoes. Bake in the oven for 20 minutes.

5. To serve, cut the flatbread into wedges and top with the apple and **pomegranate seeds**. Enjoy!

Ingredients (2 Person Serving – 997 Calories Per Serving)

Canola Oil	2 Tbsp.	Ambrosia Apple	1
Chicken Breast	250 g	Pomegranate Seeds	2 Tbsp.
Pesto	2 Tbsp.	Pizza Dough	375
Brie	90 g	Salt and Pepper	To Taste
Grape Tomatoes	5		
Tomato Sauce	¼ Cup		



25

Minute
Cook
Time!