



Globally Inspired Flavor Solutions®

Put a fragrant and ethnic twist on everyday flatbread with Indian Masala's peppery blend of vegetables and exotic spices and the sweetness of mango.

Indian Masala Chicken Flatbread

INGREDIENTS	MEASUREMENTS
Chicken Breast, cubed	2 breasts
Greek Yogurt, plain	3 tbsp
SupHerb Farms Fusions® Indian Masala Paste	4 tbsp
Extra Virgin Olive Oil	1 tbsp
Red Onion, thinly sliced	1/2 onion
Fresh Mango, cubed or thinly sliced	1/2 mango
Pre-made Flatbread or Thin Crust Pizza	2 flatbreads or 1 thin crust pizza
Mozzarella Cheese, shredded	1 cup
Cilantro, for garnish	2 tsp

PREPARATION

1. In a bowl, stir together yogurt and SupHerb Farms Fusions® Indian Masala Paste. Add chicken, cover and marinate in the refrigerator for at least one hour.
2. Preheat oven to 400°F.
3. Heat olive oil in a medium skillet over low. Add the red onions and caramelize them until they become soft and sweet, about 30 minutes. Remove onions from pan and set aside.
4. Pour chicken into pan, marinade and all. Sauté until chicken is cooked through and sauce reduces, 6 minutes. Remove from heat.
5. Layer chicken over each flatbread. Top with caramelized onions, sliced mango and top with shredded cheese.
6. Slide into the oven and bake 10 to 12 minutes, until cheese has melted. Remove from oven, garnish with cilantro and serve.