

THE GREAT AMERICAN TURKEY CO.

SWEET CHILI & TURKEY STRIP SMOKY & TURKEY STRIP Flatbread Delicioso Pizza

LIST OF INGREDIENTS [8]

- 1 package (12oz.) Smoky & Sweet Chili turkey cutlets
- 1 large package of flatbread
- 1/3 cup BBQ sauce
- 1 cup pepper-jack cheese (shredded)
- 1 green apple, such as Granny Smith (cut into thin sticks)
- 1/4 small red onion (thinly-sliced)
- 8oz. frozen stir-fry pepper mix
- 1/4 cup sliced cilantro (loosely packed)

PREPARATION

- [1] Cook turkey strips according to package instructions. Transfer to a plate and keep warm.
- [2] Spread BBQ sauce evenly over flatbread and sprinkle over with half the cheese.
- [3] Slice cutlets into turkey strips and distribute evenly on flatbread, then sprinkle over with apple sticks, onions, peppers, half the cilantro, and remaining shredded cheese.
- [4] Bake at 425°F for 8 to 10 minutes.

TRY ALL OF OUR FLAVORS!

SERVES
UP TO 3
PEOPLE

PREP
30 MIN
TIME



SPICY MASALA
TURKEY CUTLETS



OLIVE OIL & HERBS
TURKEY CUTLETS



TOMATO & BASIL
TURKEY CUTLETS