



# Noreen's Kitchen

## Super Cheesy Chicken Flat Bread

### Ingredients

1 recipe of flat bread dough	1 cup of your favorite BBQ sauce
3 chicken breasts, butterflied	1/2 pound bacon
1 tablespoon chicken grill seasoning	1 cup cheddar cheese, shredded

### Step by Step Instructions

Preheat oven to 400 degrees.

Prepare dough and set to rise for 30 minutes. While it is resting, prepare the remainder of your ingredients.

Butterfly and season the chicken breast filets on both sides. Set aside.

Cook bacon in a large, heavy bottomed skillet. Remove to paper towel to drain.

Remove all but 2 tablespoons of the bacon drippings from the pan.

Sear the chicken breasts in the skillet, cooking for 4 minutes on each side until they are opaque and the juices run clear.

Spoon bbq sauce over each piece of chicken and allow to cook for a few minutes for the sauce to thicken a bit. Turn off the heat and set aside.

Press dough into a large sheet pan.

Remove chicken from the skillet and slice.

Pour sauce from the skillet on top of the pressed out dough and spread evenly.

Top with chicken, bacon and cheese.

Bake for 20 to 25 minutes or until the crust is golden brown and the cheese is melted.

Remove from oven and allow to cool for 10 minutes before serving.

**Enjoy!**