

## Suggested Ingredients:

- 2 pieces of flatbreads
- 1 cup grated cheese (i.e. Swiss, cheddar, Monterey jack, Fontina)
- Approximately 4 – 6 ounces of any leftover or deli meats (i.e. salami, chicken, turkey, ham)
- 1/2 cup crumbled soft cheese (i.e. blue, gorgonzola, feta or goat cheese)
- 1 cup chopped vegetables (i.e. red or yellow peppers, red onion, jalapeno and/or fennel)
- 1/2 cup crumbled soft cheese (i.e. blue, gorgonzola or goat cheese)
- BBQ Sauce (Regular or Carolina mustard based)
- Salt and Pepper to taste
- Optional: Chopped parsley and/or chives to sprinkle on top after removing from oven

## Directions:

Preheat oven to 350 degrees.



Place flatbreads on a cookie sheet and sprinkle with grated cheese. The cheese at the bottom will act as the glue for the rest of the ingredients.

In a small bowl combine the chopped vegetables and season with salt and pepper. Pile the vegetable top of the meat and splash lightly splash with BBQ sauce. Dot with soft cheese and sprinkle with remaining grated cheese.

Place in hot oven for about 10 – 12 minutes or until cheese melts. Remove from oven serve warm or at room temperature. For color and freshness, sprinkle with chopped parsley or chives. Enjoy!