**CHICKEN PESTO FLATBREAD**

**INGREDIENTS:**
- 1 tsp italian seasoning
- Salt and pepper to taste
- 1 lbs boneless, skinless chicken breasts
- 1/2 cup white onion, sliced
- 3 cloves garlic, minced
- 14.5 oz. diced tomatoes
- 2 tbsp red or white wine vinegar
- 2 cups seasonal veggies
- 1/3 cup of mayo
- 2 tbsp pesto
- 1 x 9 in italian flatbread
- 1/3 cup shredded parmesan

**PREPARATION:**

1. In a small mixing bowl, combine the italian seasoning, salt, and pepper. Sprinkle seasoning mixture evenly over chicken and rub in with your fingers. Set aside.

2. In a 3.5-4 quart slow cooker, combine chicken, onion, garlic, tomatoes, and vinegar. Cook on low heat for 5-6 hours. Add seasonal vegetables, cover, and cook on high heat for another 30 minutes.

3. In a separate bowl, mix mayo and pesto together. Spread evenly over italian flatbread, place thin strips of chicken on top, and sprinkle with parmesan cheese. Cut into wedges and enjoy!

*Recipe source: Guiding Light Garlic Farm*

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FOOD SAFETY TIPS

☑ Always thaw raw meat in the refrigerator or in cold water, never at room temperature.

☑ Use separate cutting boards and knives for vegetables and meats to avoid cross contamination.

☑ Wash hands thoroughly between steps when handling produce and raw meat, poultry, and seafood.

☑ Refrigerate any leftovers immediately.

This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit mifma.org.