

# LEFTOVER TURKEY CHIPOTLE FLATBREAD



- 1 large flatbread
- 1-2 t olive oil
- 1/2 c grated pepper jack cheese
- 1/2 c cherry tomatoes, halved
- 1 small avocado, diced, tossed in 1 t lime juice
- 3/4 c leftover turkey, chopped
- 4 strips of bacon, cooked and chopped
- Pickled jalapeno slices to taste
- Bottled chipotle dressing such as Wishbone

Preheat oven to 425 degrees. Brush flatbread with olive oil and sprinkle lightly with salt. Bake on oven rack for 2-4 minutes until lightly toasted. Remove from oven and immediately sprinkle on pepper jack cheese. Top with tomato, avocado, turkey, and jalapenos. Drizzle with chipotle dressing.



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