

## Barbecue Chicken Flat Breads

Servings: 2

From Coupon Kitchen

### Ingredients

2 Flatout Wraps  
1 cup coarsely chopped cooked chicken breast  
1/4 cup barbecue sauce  
1/2 cup 2% shredded mozzarella cheese, divided  
1/2 cup thinly sliced red onion

### Preparation

1) Heat oven to 350 degrees.  
2) Meanwhile, in medium bowl, place chicken and barbecue sauce. Toss chicken until it is coated with sauce.  
3) Sprinkle 1/8 cup cheese on each Flatout wraps. Spoon and spread chicken mixture evenly over cheese. Top with red onion and remaining cheese. Bake about 5 minutes longer or until cheese is melted.

## Broccoli Salad

Servings: 2

From <http://www.foodandwine.com/recipes/lemony-broccoli-salad>

### Ingredients

1/2 lb broccoli, cut into 1-inch florets, stems peeled and sliced 1/2 inch thick  
1/8 cup extra-virgin olive oil  
1 Tbsp red wine vinegar  
1/2 Tbsp lemon juice  
1/2 tsp finely grated lemon zest  
2 Tbsp chopped red onion  
1/4 tsp salt  
1/4 tsp pepper

### Preparation

1) Bring a large saucepan of water to a boil. Add the broccoli florets and stems and cook until bright green and just tender, about 5 minutes. Drain and rinse the broccoli under cold water until cooled; pat dry.  
2) In a large bowl, whisk the olive oil with the vinegar, lemon juice, lemon zest and shallot and season with salt and pepper. Add the broccoli, toss to coat and serve.

*MAKE AHEAD: The cooked and chilled broccoli can be refrigerated overnight. Toss the broccoli with the dressing just before serving.*