

Greek Chicken and Artichoke Flatbread

- 1 (11 or 13 oz.) package refrigerated thin crust pizza crust
- 1 1/2 cup fresh parsley leaves, diced
- 2 cloves garlic, peeled
- 1 teaspoon lemon zest
- 1 (12 oz.) jar marinated artichokes, drained
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 oz. feta cheese, divided
- 8 oz. mozzarella cheese, grated
- 2 cups diced cooked chicken breast

Preheat oven to 400o.

Brush large bar pan with oil. Unroll pizza crust onto pan and press to edges. Bake on lowest oven rack for 17-20 minutes or until top is golden brown.

Coarsely process 1/2 cup parsley in food processor, remove and set aside for garnish. Add remaining parsley and garlic to processor, process until finely chopped.

Add lemon zest, artichokes, olive oil, salt, pepper and half of the feta to processor, process until coarsely chopped.

Combine half of the mozzarella, artichoke mixture and chicken mixing well. Microwave, uncovered, on High for 1 to 2 minutes or until hot, stirring once.

Sprinkle cooling crust with remaining mozzarella. Top with chicken mixture, spread to edges. Cut flatbread into 16 squares. Crumble remaining feta over top and sprinkle with reserved parsley. Serve.