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Fennel and Chicken Flatbread

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Ingredients

- 2 teaspoon oil, olive, extra virgin
- 1 medium fennel bulb(s), quartered, cored and thinly sliced, plus 1 tbsp chopped feathery tops for garnish
- 1 medium pepper(s), red, bell, thinly sliced
- 8 ounce(s) chicken, breast, boneless, skinless, very thinly sliced crosswise
- 4 medium pita, whole-wheat, 6.5-inch (or eight, 4-inch pitas)
- 1 cup(s) cheese, provolone, shredded
- pepper, black ground, to taste

Preparation

1. Preheat oven to 500°F.
2. Heat oil in a large nonstick skillet over medium heat. Add fennel and bell pepper and cook, stirring often, until the vegetables begin to soften, about 5 minutes.
3. Add chicken and cook another 5 minutes, stirring often, until the vegetables are tender and the chicken is cooked through.
4. Place pitas on a baking sheet and top each with an equal portion of the chicken and vegetable mixture; sprinkle with cheese and pepper. Bake until the cheese melts and turns golden, 10 to 15 minutes. Sprinkle with chopped fennel tops and serve warm.