

Fennel & Chicken Flatbread

INGREDIENTS

2 teaspoons extra-virgin olive oil

1 bulb fennel, quartered, cored and thinly sliced, plus 1 tablespoon chopped feathery tops for garnish

1 red bell pepper, thinly sliced

8 ounces boneless, skinless chicken breast, very thinly sliced crosswise

4 6-1/2-inch whole-wheat pitas, or eight 4-inch whole-wheat pitas

1 cup shredded provolone cheese

Freshly ground pepper, to taste

PREPARATION

Preheat oven to 500°F.

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.

Add chicken and cook another 5 minutes, stirring often, until the vegetables are tender and the chicken is cooked through.

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.