



Winner
NOVEMBER

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PRODUCT OF THE
Month

An appetizer you'll want to save your appetite for. Our mouthwatering Garlic Toast is loaded with chopped garlic. With toast this irresistible, who needs main courses, anyway?

* Winning recipe has been adapted for ease of replication and to highlight Wonderbrands™ products.



SPICY CHICKEN WITH GARLIC TOAST

INGREDIENTS

8 slices D'Italiano™ Thick Sliced Garlic Toast

- 1 cup cooked chicken breast (about 1 medium chicken breast), shredded or chopped
- ¼ cup cream cheese
- 1 tbsp hot sauce (or more to taste)
- 1 cup shredded mozzarella cheese
- 2 green onions, chopped (optional)

METHOD

Prep Time: 10 minutes | Cook Time: 10 minutes | Total Time: 20 minutes

1. Preheat oven to 350° F. Lay toast slices on a baking tray. Bake for 4 to 6 minutes until lightly golden brown.
2. While toast is baking, mix the remaining ingredients in a medium microwave-safe bowl.
3. Microwave chicken mixture on high heat in 30-second increments, stirring in between, until warmed through (about 90 to 120 seconds total, depending on power of microwave oven).
4. Spread the spicy chicken mixture on toast. If desired, garnish with chopped green onions. Serve warm.