

## BBQ Wild Alaska Salmon Flatbread



**Preparation Time:** 20 minutes

**Cook Time:** 7 minutes

**Servings:** 2 to 4

### **Ingredients:**

2 packaged flatbreads (approximately 4.5" x 11" each)

1/2 cup barbecue sauce

1 cup shredded cheddar cheese

1 cup shredded mozzarella cheese

1 can (7.5 oz.) traditional pack canned salmon or 1 can (6 to 7.1 oz.) skinless, boneless  
canned salmon, drained and chunked

3/4 cup caramelized, sliced onions

1/2 cup cooked and crumbled applewood-smoked bacon

1/4 cup diced tomato

1/4 cup chopped cilantro

2 Tablespoons canned french-fried onions

### **Description:**

Heat oven to 400oF.

Place flatbreads onto baking sheet(s). Spread barbecue sauce onto breads; sprinkle cheeses evenly over sauce. Top flatbreads with drained salmon, caramelized onions, crumbled bacon and diced tomato.

Bake for 5 to 7 minutes, until cheese bubbles. Remove from oven; sprinkle with cilantro and crispy onions.