

ANDOUILLE PIZZA FLATBREAD

Cajun inspired pizza with Andouille sausage, roasted red peppers, and Fontina cheese served on Rich's Whole Grain 6 x 6 Oven Fired Flatbread.

Yield: 1 Flatbread



INGREDIENTS

1 Each	FULLY BAKED OVEN FIRED FLATBREAD WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
1 tsp.	Olive Oil for brushing the crust
1 oz	Fontina, shredded
2 tbsp.	Caramelized red onion
4 oz	14 oz) Andouille sausage, cut into 1/4-inch-thick slices
3 oz	Roasted red bell peppers, cut into strips
1 oz	Mozzarella cheese, shredded
1 tbsp.	parsley, fresh, chopped

DIRECTIONS

- Brush flatbread with olive oil, and top with fontina cheese.
- 2 Layer caramelized onion, Andouille sausage, roasted red pepper strips, and shredded mozzarella cheese.
- Bake or grill at 450F until golden brown. Garnis with fresh chopped parsley, and serve while hot.