




DRIED SALAMI AND CHEESE FLAT BREAD WITH MIXED GREENS

Flatbread topped with dried salami, mozzarella cheese, and mixed greens.

Yield: 1 servings

INGREDIENTS

- 1 Each  12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
- 1 tbsp. Olive oil
- 2 tbsp. Pizza sauce
- 2.5 oz Shredded Mozzarella Cheese
- 1.5 oz Dried salami, sliced thin
- 1/2 oz Sliced Pepperoncini
- 1 oz Mixed field greens dressed with Italian dressing
- Shaved Grana Padano Cheese
- Kosher salt, fresh ground pepper, and granulated garlic to taste



DIRECTIONS

- 1 Place flat bread on pizza screen, brush with olive oil, and season with salt, pepper, and granulated garlic.
- 2 Spread sauce on flat bread, and then distribute mozzarella cheese evenly over sauce and top with salami, and pepperoncini.
- 3 Bake in 400°F oven until cheese is melted, and flat bread is crisp.
- 4 Remove from oven, top with dressed field greens, and shaved Grana Padano Cheese.
- 5 Serve warm.