



WILD MUSHROOM AND ROASTED GARLIC FLATBREAD

A rustic oval flatbread topped with roasted wild mushrooms and roasted garlic.

Yield: 1 flatbread

INGREDIENTS

1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)

1 tbsp. Extra virgin olive oil

6 Each Garlic cloves, roasted

1 Dash Fresh Thyme

1/4 C Mozzarella cheese, shredded

1/4 C Swiss Cheese, shredded

1/3 C Assorted Wild Mushrooms, Roasted



DIRECTIONS

- 1 Place one 12 x 5 oval flatbread on a sheet pan or pizza screen.
- 2 Evenly brush the flatbread with extra virgin olive oil.
- 3 Top the flatbread with mozzarella cheese, Swiss cheese, mushrooms and roasted garlic cloves.
- 4 Bake flatbread in a 450°F oven for 8 minutes.
- 5 After baking, garnish with fresh thyme.