



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** Rustic Oval Flatbread 12" X 5", 48 Count, 4.8 oz (#13162)
- 1 **tblsp.** 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.

