



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 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.