



THE SPICY ITALIAN FLATBREAD

A rustic oval flatbread topped with spicy marinara sauce, spicy Italian sausage and broccoli rapini.

Yield: 1 flatbread

INGREDIENTS

- 1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
- 1/4 C Marinara Sauce
- 1/4 tsp. Crushed Red Pepper Flakes
- 1/4 C Parmesan cheese, shaved
- 1/4 C Spicy Italian Sausage, cooked and crumbled
- 1/4 C Mozzarella cheese, shredded
- 1/4 C Broccoli Rapini, cooked



DIRECTIONS

- 1 Place one 12 x 5 oval flatbread on a sheet pan or pizza screen.
- 2 Evenly spread marinara sauce over the flatbread.
- 3 Sprinkle red pepper flakes over the marinara sauce.
- 4 Top with cheese, broccoli rapini and spicy Italian sausage.
- 5 Bake flatbread at 450°F for 8 minutes.