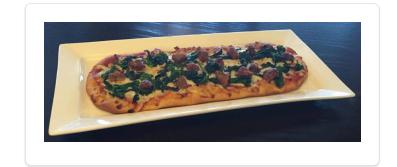


THE SPICY ITALIAN FLATBREAD

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





INGREDIENTS

1 Each	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.
- Top with cheese, broccoli rapini and spicy Italian sausage.
- **5** Bake flatbread at 450°F for 8 minutes.