



THE BIG EASY FLATBREAD

A rustic oval flatbread topped with Alfredo sauce, Andouille sausage and shrimp.

Yield: 1 flatbread

INGREDIENTS

1 Each	RICH'S Rustic Oval Flatbread 12" X 5", 48 Count, 4.8 oz (#13162)
1/8 C	Prepared Alfredo sauce
1/2 tsp.	Creole or Cajun Seasoning
1/2 C	Shredded Mozzarella Cheese
4 Each	medium shrimp, cooked and sliced lengthwise
5 Slice	Andouille Sausage, sliced
1/8 C	Onion, julienne
1/8 C	Green Bell Pepper, julienne



DIRECTIONS

- 1 Place one oval flatbread on a sheet pan or pizza screen.
- 2 Evenly spread the prepared Alfredo sauce over the flatbread.
- 3 Sprinkle Creole or Cajun seasoning over the Alfredo sauce.
- 4 Top with mozzarella cheese, shrimp, sausage, onion and green pepper.
- 5 Bake in a 450°F oven for 8 minutes.