



THE BIG EASY FLATBREAD

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

Yield: 1 flatbread

INGREDIENTS

- 1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#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.