



FLATBREAD LASAGNA

This flatbread lasagna layers familiar comfort with a clever twist. Soft, oven-fired whole-grain flatbreads are stacked between a hearty, herb-seasoned turkey (or beef) sauce simmered with onions and pizza sauce. A rich mozzarella-Greek yogurt blend adds tang and creaminess, baking into a melty, golden slab. Once out of the oven, it slices cleanly into portions that deliver all the cozy, saucy depth of classic lasagna with a lighter, modern feel. It is a perfect dish served alongside a crisp green salad, fresh fruit, and cold milk.

Yield: 24 Flatbreads (1 Lasagna - 24 Slices)

INGREDIENTS

24 Each	RICH'S Whole Grain Rich Oven Fired Flatbread, 144 2.2-Oz (#25340)
30 oz	Lean Ground Turkey or Beef
1.5 tsp.	Ground Black Pepper
1.5 tsp.	Garlic powder
1 tbsp.	Italian seasoning
.5 C	Diced onion
2.25 C	Pizza sauce
1 lb	Shredded Mozzarella Cheese
12 oz	Plain Greek Yogurt
14 oz	Shredded Mozzarella Cheese
2 tbsp.	Parsley



DIRECTIONS

- 1 Prior to Use: Flatbread product is delivered frozen. Store product at 0 F to -10 F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 2 Place 12 flatbreads on a greased 18"X 26" sheet pan in 3 x 4 rows.
- 3 Place 1 lb. 14 oz. (30 oz.) lean ground turkey or beef in a skillet, and lightly brown. Drain off excess fat. Add 1 cup water.
- 4 Add 1 ½ tsp ground black pepper, 1 ½ tsp. garlic powder. 1 Tbsp. Italian seasoning and ½ cup diced onion to the meat. Add 2 ¼ cups pizza sauce to the meat, stir and cook 5-10 min.
- 5 Pour half of the meat mixture over the flatbreads and spread evenly. Cover completely. Combine 1 lb. 14 oz. shredded mozzarella cheese with 12 oz. plain Greek yogurt & 2 Tbsp. parsley.
- 6 Dot the meat with the cheese mixture and then repeat the layer with 12 more flatbreads, the rest of the meat mixture and cheese mixture.

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Cut the lasagna into 24 slices and serve with 1 cup green salad and ½ c. fruit and 8 oz. milk

CHEF NOTES

EACH SLICE OF LASAGNA FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2.5 OZ. M/MA & 1/4 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS
