




FLATBREAD LASAGNA

Warm comforts of lasagna using Rich's 6x6" Whole Grain Flatbread.

Yield: 1



INGREDIENTS

- 1 Each  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.
- 7 Bake at 325 F for 10-12 min. until cheese melts. Hold pizzas at 135°F until ready to serve.
- 8 Cut the lasagna into 24 slices and serve with 1 cup green salad and ½ c. fruit and 8 oz. milk

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
