



FLATBREAD LASAGNA

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

Yield: 1



INGREDIENTS

1 Each	RICH'S FULLY BAKED OVEN FIRED FLATBREAD WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
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

- 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.
- Place 12 flatbreads on a greased 18"X 26" sheet pan in 3 x 4 rows.
- 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.
- 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.
- 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.
- 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.
- Bake at 325 F for 10-12 min. until cheese melts. Hold pizzas at 135°F until ready to serve.
- 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
