




INDIVIDUAL FLATBREAD PIZZAS

Use Rich's Whole Grain Flatbread to make your students quick individual sized pizzas

Yield: 1 Flatbread Pizza



INGREDIENTS

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

1/2 oz Turkey Pepperoni

1 1/2 oz Shredded Low Fat Mozzarella Cheese

1 1/2 oz Pizza sauce

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 a thawed 6"x6" whole grain flatbread on a lined sheet pan or a pizza screen.
- 3 Spread 1 ½ oz. pizza sauce evenly over the thawed flatbread.
- 4 Sprinkle 1 ½ oz. shredded mozzarella cheese evenly over the sauce.
- 5 Top the shredded cheese with ½ oz. sliced pepperoni
- 6 Bake at 350°F until cheese is melted and flatbread is just crisp around the edges.
- 7 Cut diagonally into 2 or 4 triangle pieces and serve.

CHEF NOTES

EACH FLATBREAD PIZZA PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2 OZ. M/MA & 1/8 C. FRUIT SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS