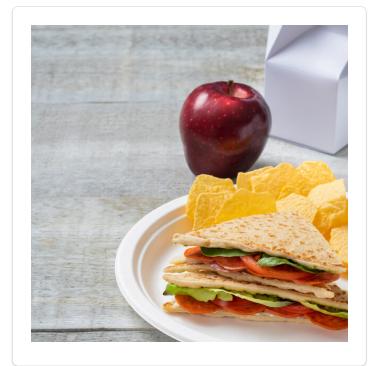


ITALIAN CLUB SANDWICH

Delicious sandwich featuring Italian meats and pesto spread

Yield: 1 Sandwich



INGREDIENTS

1 Each	FULLY BAKED OVEN FIRED FLATBREAD WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
1/2 oz	Sliced Cheese
3 Slices	Reduced Fat Salami
3 Slices	Turkey Pepperoni
1 Slice	Tomato
1 Each	Romaine Lettuce leaves
1/2 oz	Low Fat Mayonnaise
1/2 oz	Pesto Spread

DIRECTIONS

- Prior to Use: Flatbread product is delivered frozen. Store product at o F to -10 F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- Place a thawed flatbread on a cutting board.
- Cut the square diagonally from corner to corner twice forming 4 triangles.
- Spread a thin layer of pesto on 2 triangles and low fat mayonnaise or ranch dressing on the other 2 triangles
- On the mayo topped triangles, add ½ oz. triangle of sliced cheese, 3 slices of reduced fat salami and 3 slices turkey pepperoni on top of the cheese slices.
- Top cheese and meats with a slice of tomato and 1 leaf romaine lettuce.
- Place the pesto spread side on top of the lettuce and spread ½ oz. mayo on the bread top.
- Stack the sandwich together and secure with sandwich picks. Store in the cooler (40°F) until ready to serve. Serve with baked chips, fruit and milk.

CHEF NOTES

EACH SANDWICH PROVIDES 2 OZ EO WHOLE GRAIN 175 OZ M/MA & 1/2 C VEGETARLE SERVINGS FOR LISDA CHILD