



ITALIAN CLUB SANDWICH

Delicious sandwich featuring Italian meats and pesto spread

Yield: 1 Sandwich



INGREDIENTS

1 Each	Whole Grain Rich Oven Fired Flatbread, 144 2.2-Oz (#25340)
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

- 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 flatbread on a cutting board.
- 3 Cut the square diagonally from corner to corner twice forming 4 triangles.
- 4 Spread a thin layer of pesto on 2 triangles and low fat mayonnaise or ranch dressing on the other 2 triangles
- 5 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.
- 6 Top cheese and meats with a slice of tomato and 1 leaf romaine lettuce.
- 7 Place the pesto spread side on top of the lettuce and spread ½ oz. mayo on the bread top.
- 8 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. EQ. WHOLE GRAIN, 1.75 OZ. M/MA, & 1/2 C. VEGETABLE SERVINGS FOR USDA CHILD