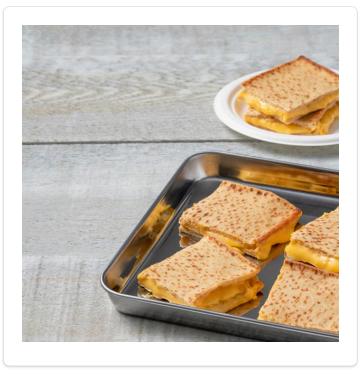


GRILLED CHEESE FLATBREAD

Rich's flatbread is a great option for the classic lunchtime sandwich

Yield: 16 Servings



INGREDIENTS

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

64 Slices American Cheese

DIRECTIONS

| 1 | Product is delivered frozen. Store product at 0 to – 10F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days. |
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| 2 | Place thawed flatbread on a lined sheet pan. Arrange 4 X 2 on sheet pan. |
| 3 | Lay 8 slices of cheese on each flatbread |
| 4 | Top each sandwich with another flatbread with the grilled side up. |
| 5 | Bake at 350° F for 7 minutes. If possible, turn fan down to Iow. |
| 6 | Cut each sandwich into 4 squares. Each serving is 2 squares. |