



HAM, EGG AND CHEESE FLATBREAD BREAKFAST PIZZA

This egg, ham, and cheese flatbread is a great breakfast or breakfast-for-lunch option

Yield: 1 Flatbread



INGREDIENTS

- 1 Each **RICH'S** FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
- 1 C Liquid Eggs
- 2 tbsp. Milk
- 1 oz Shredded cheddar cheese
- 1 oz Diced Turkey Ham

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0 to -10°F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 2 Combine 1 c. liquid eggs, 2 Tbsp. milk and whisk to blend. Scramble to a soft 135° F consistency.
- 3 Place a flatbread on a lined sheet pan with the smooth side down.
- 4 Top with 1 oz. shredded cheddar cheese
- 5 Place 1 oz. of the scrambled egg & 1 oz. diced turkey ham evenly over the cheese-topped flatbread.
- 6 Place the topped flatbread in a 325°F oven and bake 5-6 min. until the edges are browned and cheese melts.
- 7 Allow flatbread to set for 1 minute, then cut from corner to corner into 4 triangles. Serve.

CHEF NOTES

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN & 2 OZ. M/MA SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS