



LUAU FLATBREAD PIZZA

These BBQ Hawaiian Flatbread Pizzas are quick, easy, and totally delicious!

Yield: 1 Flatbread Pizza



INGREDIENTS

- 1 Each **RICH'S** FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
- 2 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK
SEASONED, 2 5-LB BAGS (#09067)
- 1 1/2 oz BBQ Sauce
- 1 1/2 oz Shredded Mozzarella Cheese
- 1 oz Pineapple Tidbits, Drained

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 the flatbread on a lined sheet pan with the bubble side up.
- 3 Toss the 1 1/2 oz. BBQ sauce and 2 oz. pulled pork in a bowl to combine. Spread the BBQ sauced pork evenly over the flatbread.
- 4 Sprinkle 1 1/2 oz. shredded mozzarella cheese over the top of the pork.
- 5 Top the shredded cheese with 1 oz. pineapple tidbits.
- 6 Bake at 350°F 6-8 min. or until cheese is melted and flatbread is just crisp around the edges.
- 7 Cut diagonally into 4 square pieces and serve with a little diced cilantro (optional).

CHEF NOTES

EACH FLATBREAD PIZZA PROVIDES 2 OZ. EQ. WHOLE GRAIN, 3.5 OZ. M/MA, & 1/8 C. FRUIT SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS