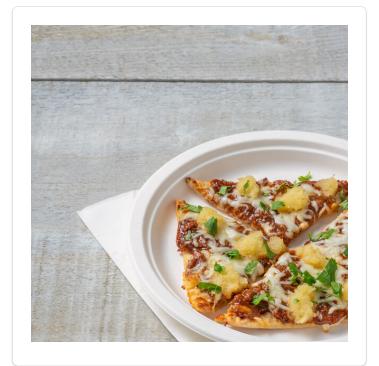


LUAU FLATBREAD PIZZA

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

Yield: 1 Flatbread Pizza



INGREDIENTS

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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 the flatbread on a lined sheet pan with the bubble side up.
- Toss the 1 ½ oz. BBQ sauce and 2 oz. pulled pork in a bowl to combine. Spread the BBQ sauced pork evenly over the flatbread.
- Sprinkle 1 ½ oz. shredded mozzarella cheese over the top of the pork.
- Top the shredded cheese with 1 oz. pineapple tidbits.
- Bake at 350°F 6-8 min. or until cheese is melted and flatbread is just crisp around the edges.
- 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