



MEATBALL AND CHEESE FLATBREAD PANINI

A new spin on the classic meatball sub

Yield: 1 Panini



INGREDIENTS

1 Each **RICH'S** FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)

1 oz Shredded Mozzarella Cheese

4 Each **RICH'S** CASA DI BERTACCHI COOKED 0.50 OZ
MEATBALLS TEXTURED VEGETABLE PROTEIN
ADDED (#55680)

1 oz Marinara Sauce

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 flatbread on a lined sheet pan. Sprinkle with 1 oz. shredded cheese.
- 3 Place flatbread in a 325°F oven until the cheese just begins to melt. Approximately 2 min.
- 4 Combine the marinara sauce and the meatballs. Place the meatballs and sauce on the bottom half of the flatbread.
- 5 Fold the top half of the flatbread over the meatballs and lightly press to keep the sandwich closed. Spray or brush both sides of the folded sandwich with oil.
- 6 Place on a hot flattop grill or Panini press and toast until golden on both sides and cheese is completely melted.
- 7 Serve or hold hot sandwiches in a warmer set at 135°F until ready to serve.

CHEF NOTES

EACH FLATBREAD PANINI PROVIDES 2 OZ. EQ. 2 GRAIN & 3 OZ. M/MA SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS