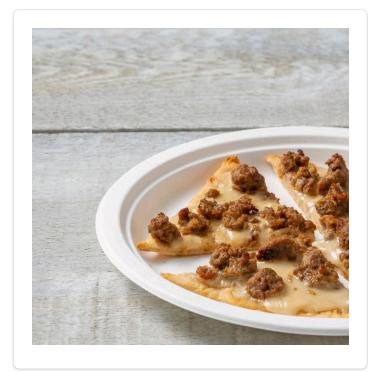


SAUSAGE AND GRAVY FLATBREAD BREAKFAST PIZZA

Quick and Easy Flatbread Breakfast Pizza that students will love

Yield: 1 Flatbread Pizza



INGREDIENTS

2 oz

1 Each	FULLY BAKED OVEN FIRED FLATBREAD WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
2 oz	Hot Country Pepper Gravy

Turkey Sausage, Cooked and Crumbled

DIRECTIONS

- Prior to Use: Store product frozen at o F to -10 F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 2 Prepare country pepper gravy from a mix
- Place a flatbread on a lined sheet pan with smooth side down.
- Top with 2 oz. of the hot country pepper gravy.
- Place 2 oz. cooked & crumbled turkey sausage evenly over the gravy topped flatbread
- Place the topped flatbread in a 325°F oven and bake 6 min. or until the edges are browned.
- Allow pizza to set for 2 minutes, 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