



## SAUSAGE AND GRAVY FLATBREAD BREAKFAST PIZZA

Quick and Easy Flatbread Breakfast Pizza that students will love

**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 Hot Country Pepper Gravy
- 2 oz Turkey Sausage, Cooked and Crumbled

### DIRECTIONS

- 1 Prior to Use: Store product frozen at 0 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
- 3 Place a flatbread on a lined sheet pan with smooth side down.
- 4 Top with 2 oz. of the hot country pepper gravy.
- 5 Place 2 oz. cooked & crumbled turkey sausage evenly over the gravy topped flatbread
- 6 Place the topped flatbread in a 325°F oven and bake 6 min. or until the edges are browned.
- 7 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