

# Vegetable Flatbread

<b>Recipe:</b>	R-1706	<b>HACCP Process:</b>	Same Day Service		
<b># of Servings:</b>	96.00	<b>Serving Size:</b>	1 Flatbread	<b>Source:</b>	LOCAL
<b>Grams Per Serving:</b>	248.45	<b>Fat Change %:</b>	0.00	<b>Moisture Change %:</b>	0.00

Ingredients	Measurements	Directions
Fresh Sliced Mushrooms, RTU	6 LB	<p>1. Ingredients:</p> <p>2. Pre-Prep: one day prior to service Pull peppers and onions from freezer Place unopened bags on a sheet pan Date stamp Place sheet pans in cooler to thaw Wash hands thoroughly</p> <p><b>CCP: Hold below 41°F</b></p> <p>3. Day of Service: Prep: • Clean and sanitize prep area Pull olive oil from dry storage and place at work station Pull spices and mix all together in small bowl, yielding ½ cup Pull olives from dry storage Wipe off lids, open cans and carefully discard lids Drain olives and place at work station Pull flatbreads, mushrooms, pepper &amp; onion mix, tomatoes and mozzarella cheese from cooler Place at work station Drain pepper and onion mix and place in a bowl Pull sheet pans and place at work station Set up ingredients for production line</p> <p>4. Prep: Wash hands thoroughly Top each sheet pan with parchment paper Spray lightly with pan spray Line up assembly line Brush each flat bread generously with olive oil Sprinkle seasoning mix on flat breads using ½ teaspoon per Top each flat bread with 1/8 cup of sliced olives using a #30 scoop Add 1/8 cup fresh mushroom slices using a 2-ounce spoodle. Add ¼ cup pepper and onion mix using a #16 scoop Add 2 ounce of shredded mozzarella cheese to each piece using a 2 oz. spoodle.</p> <p>5. Cook: Bake in preheated 350°F convection oven for 15 minutes or until cheese is melted</p> <p><b>CCP: Heat until an internal temperature is reached of 155°F for 15 seconds</b></p> <p>6. Serve: serve one whole flatbread.</p>
California Ripe Olives, Sliced	1 #10 CAN, DRAINED	
USDA Pepper & Onion Mix, Material #110724	6 LB + 8 OZ	
Fresh Diced Tomatoes, RTU	10 LB	
Olive Oil	1 QUART	
Dried Oregano	2 TBSP GROUND	
Dried Basil	2 TBSP GROUND	
Onion Powder	2 TBSP	
Garlic Powder	2 TBSP	
USDA Lite Mozzarella Cheese, Material #100034	12 LB	
Pan Spray	1 OZ	
Whole Grain Rich Oven Fired Flatbread	96 FLATBREADS	(No Directions)

**Notes:**

**Production Notes:** All meal equivalencies are based on the FBG and the USDA product fact sheets.

**Serving Notes:** Each serving of one veggie flatbread provides 2 oz. eq. meat/meat alternative, 2 oz. wgr grains, 1/8 cup red/orange and 3/8 cup other vegetables.

Nutrients Per Serving: (per 1 Flatbread)					
Calories	399.829	Trans Fat (gm)	0.000	Iron (mg)	1.210
Protein (gm)	20.688	Chol (mg)	19.753	Calc (mg)	426.593
Carb (gm)	34.600	Vit A (IU)	697.853	Sodium (mg)	751.310
Tot Fat (gm)	20.429	Vit C (mg)	21.233	Fiber (gm)	4.420
Sat Fat (gm)	5.910			Sugars (gm)	5.354

**Note: \* means nutrient data is missing or not available.**

Meal Components: (per 1 Flatbread)						
Fruit (Cups)		----- Vegetables (Cups) -----				
	Dark Green	Red/Orange	0.125	Beans/Peas	Starchy	Other 0.375
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)

**Allergens:**

**Milk, Wheat, Soybeans**

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

**Product not used within 4 hours from when it was removed from the oven will be discarded.**

