

GR-273745 · Zesty Veggie Flatbread · 1 each · 96 servings

Grain: 2

Meat: 2

Red/Orange: 1/8

Other Veg: 3/8

Milk

Wheat

Section 1

Pepper/Onion Blend, No Salt Added, Frozen
6 1/2 lb

Oil, extra virgin olive, salad or cooking
1 qt

Spices, oregano, dried
2 tbsp, ground

Spice, Basil, Dried, Ground
2 tbsp

Spices, onion powder
2 tbsp

Spices, garlic powder
2 tbsp

Olives, Canned, Small-Extra Large
3 1/8 qt

Flatbread, Whole Grain, 6"
96 each

Mushrooms, white, fresh, raw, slices
6 lb

Tomatoes, Red, Fresh, Diced
10 lb

Cheese, mozzarella, nonfat
12 lb

1. 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.

CCP: Hold below 41°F

2. Day of Service: Prep: Clean and sanitize prep area.

Pull **olive oil** from dry storage and place at work station.

Pull **oregano, basil, onion powder**, and **garlic powder** and mix all together in small bowl, yielding $\frac{1}{2}$ 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 & 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

3. 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 $\frac{1}{2}$ teaspoon per 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 $\frac{1}{4}$ cup pepper and onion mix using a #16 scoop.

Add 1/8 cup diced tomatoes using a 2 ounce spoodle.

Add 2 ounce of shredded mozzarella cheese to each piece using a 2 oz. spoodle.

Section 1

4. **Cook:** Bake in preheated 350°F convection oven for 15 minutes or until cheese is melted.
5. CCP: Heat until an internal temperature is reached of 155°F for 15 seconds.
6. **Serve:** Serve one whole flatbread.

Zesty Veggie Flatbread

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **368**

% Daily Value*

Total Fat 15g **19%**

Saturated Fat 2g **11%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 708mg **31%**

Total Carbohydrate 36g **13%**

Dietary Fiber 5g **17%**

Sugars 5g

Includes 1g Added Sugars **2%**

Protein 25g **50%**

Vitamin D: 0% DV • Potassium: 3% DV

Calcium: 45% DV • Vitamin A: 3% DV

Iron: 11% DV • Vitamin C: 1% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.