DRIED SALAMI AND CHEESE FLAT BREAD WITH MIXED GREENS

Flatbread topped with dried salami, mozzarella cheese, and mixed greens.

Yield: 1 servings



INGREDIENTS

1 Each	RICH'S 12" x 5" Rustic Oval Flatbread, 48 Ct, 4.8oz (#13162)
1 tbsp.	Olive oil
2 tbsp.	Pizza sauce
2.5 oz	Shredded Mozzarella Cheese
1.5 oz	Dried salami, sliced thin
1/2 oz	Sliced Pepperoncini
1 oz	Mixed field greens dressed with Italian dressing
	Shaved Grana Padano Cheese
	Kosher salt, fresh ground pepper, and granulated garlic to taste

DIRECTIONS

1. Place flat bread on pizza screen, brush with olive oil, and season with salt, pepper, and granulated garlic.
2. Spread sauce on flat bread, and then distribute mozzarella cheese evenly over sauce and top with salami, and pepperoncini.
3. Bake in 400°F oven until cheese is melted, and flat bread is crisp.
4. Remove from oven, top with dressed field greens, and shaved Grana Padano Cheese.
5. Serve warm.

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