



THE SPICY ITALIAN FLATBREAD

A rustic oval flatbread topped with spicy marinara sauce, spicy Italian sausage and broccoli rapini.

Yield: 1 flatbread

INGREDIENTS

1 Each **RICH'S** 12" x 5" Rustic Oval Flatbread, 48 Ct, 4.8oz (#13162)

1/4 C Marinara Sauce

1/4 tsp. Crushed Red Pepper Flakes

1/4 C Parmesan cheese, shaved

1/4 C Spicy Italian Sausage, cooked and crumbled

1/4 C Mozzarella cheese, shredded

1/4 C Broccoli Rapini, cooked

DIRECTIONS

- 1 Place one 12 x 5 oval flatbread on a sheet pan or pizza screen.
- 2 Evenly spread marinara sauce over the flatbread.
- 3 Sprinkle red pepper flakes over the marinara sauce.
- 4 Top with cheese, broccoli rapini and spicy Italian sausage.



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Bake flatbread at 450°F for 8 minutes.