



ITALIAN CLUB SANDWICH

Delicious sandwich featuring Italian meats and pesto spread

Yield: 1 Sandwich

INGREDIENTS

1 Each  6"x6" Whole Grain Rich Oven Fired Flatbread, 144 Ct, 2.2oz (#25340)

1/2 oz Sliced Cheese

3 Slices Reduced Fat Salami

3 Slices Turkey Pepperoni

1 Slice Tomato

1 Each Romaine Lettuce leaves

1/2 oz Low Fat Mayonnaise

1/2 oz Pesto Spread

DIRECTIONS

1 Prior to Use: Flatbread product is delivered frozen. Store product at 0 F to -10 F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.

2 Place a thawed flatbread on a cutting board.

3 Cut the square diagonally from corner to corner twice forming 4 triangles.



- 4** Spread a thin layer of pesto on 2 triangles and low fat mayonnaise or ranch dressing on the other 2 triangles
- 5** On the mayo topped triangles, add ½ oz. triangle of sliced cheese, 3 slices of reduced fat salami and 3 slices turkey pepperoni on top of the cheese slices.
- 6** Top cheese and meats with a slice of tomato and 1 leaf romaine lettuce.
- 7** Place the pesto spread side on top of the lettuce and spread ½ oz. mayo on the bread top.
- 8** Stack the sandwich together and secure with sandwich picks. Store in the cooler (40°F) until ready to serve. Serve with baked chips, fruit and milk.

CHEF NOTES

