



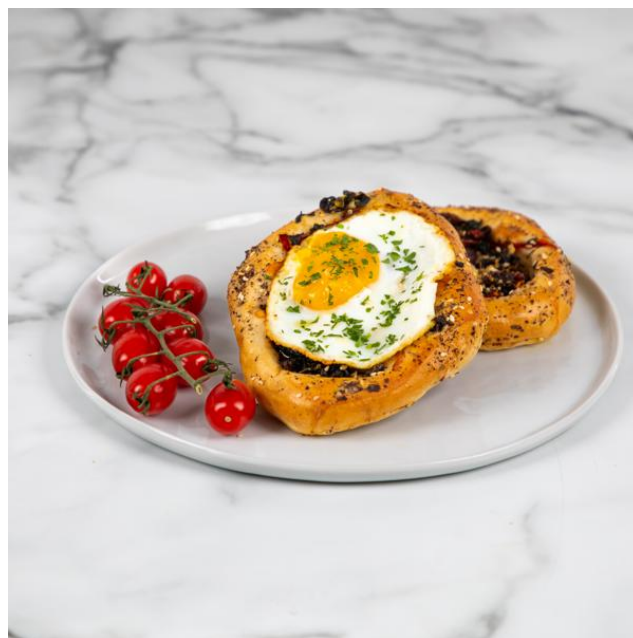
NO PROOF VEGETABLE TURKISH PIDE

Get ready for a flavor-packed ride with these Vegetable Turkish Pides! It's a dreamy mix of gooey mozzarella, tangy feta, sautéed spinach, roasted red peppers, and savory mushrooms — all kissed with aromatic za'atar seasoning. Topped with a Kalamata olive for the perfect finishing touch, these handheld delights are a cheesy, veggie-filled explosion of flavor!

Yield: 12 Pieces

INGREDIENTS

12 Each	RICH'S NO PROOF WHITE SANDWICH ROLL DOUGH (#21986)
3 C	Shredded Mozzarella Cheese
3/4 C	Feta cheese, crumbled
1 1/2 C	Baby spinach, sautéed
1 C	Roasted red peppers, sliced 1/4 in
1 C	Sauteed onions, 1/4 in sliced
1/2 C	Sautéed mushrooms, 1/4" sliced, drained
1 1/2 tsp.	Za'tar seasoning
	Vegetable oil, as needed, optional
	Kalamata olives, pitted, for garnish, optional
	Egg, optional



DIRECTIONS

- 1 Place the frozen dough on a parchment lined sheet pan and spray the dough with vegetable oil.
- 2 Cover with plastic wrap and place in the refrigerator to thaw, about 18 to 24 hours.
- 3 Shape the dough into 5 1/2 in to 6 in bolillo oblong shapes, flattening the center to create a pocket.
- 4 Divide the rest of the ingredients and place evenly in the center of each dough. Lightly brush the top with oil and garnish with one kalamata olive if desired
- 5 Bake at 375 degrees in a convection oven 8 to 12 minutes or until crust is brown and internal temperature reaches 165 degrees.