# 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


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## INGREDIENTS

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| 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, ¼" 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.


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