GRILLED WHOLE GRAIN FLATBREAD

Make your kitchen table feel like a Tuscan vineyard with this grilled whole grain flatbread pizza. Whole grain pizza dough gets marinated with olive oil and tossed on the grill for those crisp marks that are sure to level up your crust. From there, prepare your fresh tomato basil sauce, and assemble with mushrooms and meatballs. Bake, slice, and get lost in all that flavor.

Yield: 4 Flatbreads



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INGREDIENTS

4 Unit	RICH'S 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 Ct (#00577)
4 oz	Olive oil
1 tbsp.	Fresh Garlic, chopped
8 oz	Tomato Basil Pizza Sauce
2 oz	Fresh Basil
12 oz	Turkey Meatballs
8 oz	Assorted Mushrooms, sliced
4 oz	Roasted red peppers
8 oz	Burrata Cheese
2 oz	Basil, chiffonade

DIRECTIONS

1. Marinate your pizza dough in a hotel pan with olive oil overnight. Do this under refrigeration at least 16-24 hours in advance to help thaw and develop dough flavor.
2. Add 2 oz of fresh basil to your 8 oz of prepared tomato basil sauce. Mix until combined.
3. Add your sliced mushrooms to a baking pan and cover in olive oil, salt, and pepper to taste. Roast in oven. Cool and set aside for assembly.
4. Thaw your turkey meatballs and cut in half. Set aside for assembly.
5. Take marinated pizza dough out of refrigerator. Place on grill until grill marks appear on the dough. It should be cooked but still soft.
6. Spread the tomato basil sauce onto the grilled flatbread.
7. Place your turkey meatballs, roasted mushrooms, and fresh minced garlic.
8. Take your burrata cheese and tear into a few smaller pieces. Place on pizza.
9. Finish topping the pizza with your roasted red peppers
10. Bake in a conventional oven or an impinger at 450°F for 4-5 minutes or until burrata cheese is melted and creamy.
11. Let set for 1-2 minutes. Top with chiffonade basil.
12. Cut into 4 or 6 slices. Serve.

CHEF NOTES

Turkey meatballs can be replaced with traditional meatballs. You can use grilled pizza dough rather than flatbread to create a traditional pizza recipe. The grill marks add a creative look and additional flavor to the crust. Can be garnished with fresh grated parmesan cheese if desired.

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