



THANKSGIVING LEFTOVER FLATBREAD

Best part about Thanksgiving? Leftovers. This delicious post-Thanksgiving flatbread combines our favorites from the dinner table on a versatile Rich's Rustic Oval Flatbread. With Boursin cheese, pumpkin puree, slices of turkey, and whole cranberries, this flatbread will make sure you call dibs on the leftovers this year!

Yield: 1 Flatbread

INGREDIENTS

1 Unit  12" x 5" Rustic Oval Flatbread, 24 Ct, 4.8oz (#08930)

3 tbsp. Boursin Cheese

3 tbsp. Pumpkin puree

1/2 C cranberries, whole

1/2 C Mozzarella cheese, shredded

5 oz Turkey Breast, sliced

1 Pinch Parsley

1/2 tsp. Black Pepper

DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 Spread Boursin cheese and pumpkin puree evenly across Rich's Rustic Oval Flatbread.
- 3 Top with the shredded mozzarella cheese, turkey breast, and whole cranberries.



- 4 Sprinkle with black pepper and parsley.
- 5 Bake for 5 minutes.
- 6 Remove from oven and let cool. Serve.