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.

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094