WHOLE GRAIN ROASTED VEGETABLE & DICED TURKEY FLATBREAD

Who says sweet and savory can't share the spotlight? This flatbread pairs the cozy flavors of cinnamon and roasted squash with savory turkey and melted mozzarella. A drizzle of hot honey adds just the right touch of sweetness and heat for a fun, unexpected lunch favorite!



Yield: 12 Flatbreads

INGREDIENTS

12 Unit	5” Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 Ct (#00577)
3 C	Whipped cream cheese
1 tbsp.	Ground Cinnamon
3 C	Shredded Mozzarella Cheese
3 C	Cooked Deli Turkey, cubed
3 C	Roasted Butternut Squash, medium diced
1.5 C	Roasted Zucchini, medium diced
1.5 C	Roasted Red Pepper Strips
1/4 C	Hot Honey Drizzle

DIRECTIONS

1. Thaw and proof sheeting pizza dough according to provided directions.
2. Blend the whipped cream cheese and cinnamon together until thoroughly combined. Refrigerate until ready to use.
3. Once the dough has doubled in size, stretch to a 5”x 3 ½” rectangle.
4. Top each flatbread with: 1/4 cup cream cheese spread mixture, 1/4 cup shredded mozzarella cheese, 1/3 cup roasted butternut squash, 1/4 cup cubed Turkey, 1/8 cup roasted zucchini, and 1/8 cup roasted red peppers.
5. Bake in oven at 400°F until crust browns on the top and bottom, cheese melts, and internal temperature reach 165°F .
6. Drizzle each flatbread with 1 tsp. of hot honey. Serve.

CHEF NOTES

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1 Flatbread = 2.25 oz grain eq./1.5 MMA

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