



CRISPY FLATBREAD WITH HAMBURGER, BLUE CHEESE “TWO WAYS”, LETTUCE AND TOMATO

Crispy Flatbread with Hamburger, Blue Cheese “Two Ways”, Lettuce and Tomato

Yield: 1

INGREDIENTS

1 Each **RICH'S** 12" x 5" Rustic Oval Flatbread, 48 Ct, 4.8oz (#13162)

3 oz Blue Cheese Crumbles

4 oz Ground Beef

1 oz Roma Tomato

Frisee

3 oz Extra virgin olive oil

Salt and Pepper

DIRECTIONS

- 1 Heat medium sauté pan on medium-high heat. Add ground beef and season with salt and pepper. Cook until done, strain and set aside.
- 2 Cut tomato into a small dice. Set aside.
- 3 Preheat oven according to instructions on Flatbread case.
- 4 Spray 14" pizza screen lightly with nonstick spray. Add flatbread to screen and lightly drizzle with olive oil, about 1 oz. Spread blue cheese crumbles randomly across the flatbread. Add ground beef. Cook until flatbread is browned and crispy and blue cheese has begun to melt.



5

Toss frisee and diced tomato lightly in olive oil, season with salt and pepper and add to top of flatbread. Drizzle Blue Cheese Dressing across the top. Serve immediately.