GRILLED FLATBREAD

Use our artisan dough to make fresh grilled flatbread which can be used in a multitude of applications!

Yield: 1 serving



INGREDIENTS

- **1 Each** Artisan Pizza Dough Ball, 24 Ct (#11269)
- Olive oil

DIRECTIONS

1. Remove desired number of dough balls from the freezer and allow each to thaw overnight in retarder (cooler) on oiled pans covered with plastic to prevent drying.
2. Spread 1-2 Tbsp olive oil on parchment paper
3. Dump thawed dough onto oiled paper
4. Brush dough with olive oil and spread/stretch to desired shape and size
5. Oil grill and flip dough onto oiled surface
6. Cook/Bake for 1-2 minutes on each side until dark grill marks appear
7. Serving Suggestions:
8. Flatbread Pizza or Appetizer

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