

Vegetable Flat Bread



Yield: 100 (1 Flat Bread)

6.4 ounces or 182 grams

Meal Equivalencies: 1.5 m/meat alternates, 2 whole grain rich, ¼ cup other vegetable, ¼ cup additional vegetable

Ingredients

California Ripe Olives, Low Sodium, Sliced	3 quarts, ½ cup
Sliced Fresh Mushrooms, RTU	6 pounds, 2 ounces
Frozen Roasted Pepper and Onion Strips	13 pounds
Whole Grain Rich Flat Bread (3 ounces)	100 pieces
Olive Oil	1 quart, 2 ¼ cups
Dried Oregano	⅛ cup
Dried Basil	⅛ cup
Onion Powder	⅛ cup
Garlic Powder	⅛ cup
Shredded RS Lite Mozzarella Cheese	9 pounds, 6 ounces
Pan Spray	1 ounce

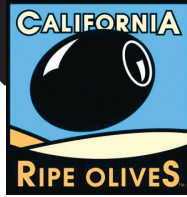
Directions Prior to Day of Service:

- Pre-Prep:**
- Pull roasted peppers and onions from freezer
 - Place unopened bags on a sheet pan
 - Date stamp
- CCP:** Hold below 41°F
- Place sheet pans in cooler to thaw
 - Wash hands thoroughly

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull olive oil from dry storage and place at work station
 - Pull spices and mix all together in small bowl, yielding ½ cup
 - Pull olives from dry storage
 - Wipe off lids, open cans and carefully discard lids
 - Drain olives and place at work station
 - Pull wraps; mushrooms, pepper and onion mix; and mozzarella cheese from cooler
 - Place at work station
 - Drain pepper and onion mix and place in a bowl
 - Pull sheet pans and place at work station
 - Set up ingredients for production line

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Day of Service, cont'd:

Prep:

- Wash hands thoroughly
- Top each sheet pan with parchment paper
- Spray lightly with pan spray
- Line up assembly line

CCP: Prepare foods at room temperature in two hours or less

- Brush each flat bread generously with olive oil
- Sprinkle seasoning mix on flat breads using $\frac{1}{2}$ teaspoon per
- Top each flat bread with $\frac{1}{8}$ cup of sliced olives using a #30 scoop
- Add $\frac{1}{8}$ cup fresh mushroom slices using a 2 ounce spoodle
- Add $\frac{1}{4}$ cup pepper and onion mix using a #16 scoop
- Add 1 $\frac{1}{2}$ ounce of shredded mozzarella cheese to each piece using a #10 scoop ($\frac{3}{8}$ cup)

Cook:

CCP: Heat until an internal temperature of 140°F is reached for 15 seconds

SOP: Batch cook as necessary to insure best end product and nutritional

- Bake in preheated 350°F convection oven for 15 minutes or until cheese is melted

Hold:

CCP: Hold above 135°F

- Hold in warming cart above 135°F

Serve:

CCP: Hold above 135°F

- Serve one vegetarian flat bread