

## 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	1/8 cup
Dried Basil	1/8 cup
Onion Powder	1/8 cup
Garlic Powder	1/8 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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# Vegetable Flat Bread

### 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 ½ teaspoon per
- Top each flat bread with 1/8 cup of sliced olives using a #30 scoop
- Add 1/8 cup fresh mushroom slices using a 2 ounce spoodle
- Add ¼ cup pepper and onion mix using a #16 scoop
- Add 1 ½ ounce of shredded mozzarella cheese to each piece using a #10 scoop <sup>(3</sup>/<sub>8</sub> 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:

· Serve one vegetarian flat bread

**CCP:** Hold above 135°F