



Title: Peach & Turkey Ham Flatbread with Honey Balsamic Drizzle

Recipe Code No:	Category: Entrée	Cooking Process: #2 Same Day Service
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Ingredients	96 Servings		Directions
	Weight	Measure	
Flatbread, WGR		96 each	<ol style="list-style-type: none"> 1. Thaw flatbread overnight at room temperature. 2. On day of service, preheat convection oven to 375°F. 3. Rinse peaches under running water. Cut around seed, split in half, and remove pit. Dice into ½” pieces. Set aside. 4. Stack several spinach leaves, roll tightly like a burrito, then slice thinly to chiffonade. 5. Dice turkey ham into ½” pieces. 6. Spray full size sheet pans with pan release. Place 8 flatbreads on each full-size sheet pan, and spray top of bread with additional pan release. 7. Top each flatbread with 1 tablespoon freshly chopped spinach. 8. Using a 4-ounce spoodle, place 2 ounces of shredded mozzarella cheese on top of spinach. 9. On top of cheese, place 1 2/3 tablespoon of diced peaches using a #40 scoop and ½ ounce of turkey ham using a 1 oz spoodle. 10. Bake at 375°F for about 5 minutes or until cheese is melted and edges of flatbread are golden brown. <p>CCP: Cook to a minimum internal temperature at or above 135° F.</p>
Peaches, fresh, 60 or 64 ct, AP	8 lb		
Spinach, fresh, ready to use	8 oz		
Cheese, mozzarella, reduced sodium, shredded	12 lb		
Turkey Ham, deli meat, reduced sodium	3 lb		
Honey		¾ cup	
Vinegar, balsamic		½ cup	

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Ingredients	Weight	Measure	Directions
			11. While flatbreads are baking, whisk honey and balsamic vinegar in a bowl to combine. CCP: No bare hand contact with ready to eat food.
			12. Remove flatbreads from oven and drizzle each with ½ teaspoon of honey balsamic. Serve one flatbread to each customer. Prepare for just in time service to avoid excessive leftovers which do not re-heat well. CCP: No bare hand contact with ready to eat food. CCP: Hold and serve at or above 135° F.

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Meal Components: 2 oz eq WGR Grain and 2.25 oz eq Meat/Meat alternate

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Marketing Guide	96 Servings
Food as Purchased for	

Serving

1 flatbread provides 2 oz eq WGR grain, 2.25 oz eq m/ma.

Nutrients Per Serving

Calories	376	kcal	Sat Fat	7.5	g
Protein	24	g	Chol	35	mg
Carb	37	g	Sodium	409	mg
Total Fat	15	g	Dietary Fiber	3.5	g