



## Charcuterie Flatbread

Charcuterie board inspired flatbread main dish, topped with locally sourced grapes. Pictured here with optional garnish.

**Recipe Project Name:** Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development  
California Department of Education

**Preparation Time:** 1 hour

**Cook Time:** 10 minutes

**NSLP/SBP crediting information:**

One flatbread provides 2 oz eq grains, ½ oz eq meat/meat alternate, ¼ cup fruit, ½ cup red/orange vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Pan spray, garlic					<ol style="list-style-type: none"> <li>1. Preheat convection oven to 400 °F.</li> <li>2. Spray full-sheet pans (18" x 26") with garlic pan spray. For 50 servings, use 5 sheet pans. For 100 servings, use 10 sheet pans.</li> <li>3. Lay out flatbreads on the sheet pans. Each full-sheet pan will hold about 12 flatbreads.</li> <li>4. In a large mixing bowl, combine tomato paste, water, dried basil, dried oregano, garlic powder, onion powder, and ground black pepper.</li> </ol>
Flatbread, whole grain-rich, fully baked, 2 oz each	6 lb 4 oz	50 each	12 lb 8 oz	100 each	
Tomato paste	3 lb 12 oz	1 qt 3 ½ cups	7 lb 8 oz	3 qt 3 cups	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		1 qt 1 cup		2 qt 2 cups	<b>5.</b> Spread 2 oz of tomato mixture on each flatbread using a 2 oz spoodle.
Basil, dried		3 Tbsp 1 tsp		¼ cup 2 Tbsp 2 tsp	
Oregano, dried		3 Tbsp 1 tsp		¼ cup 2 Tbsp 2 tsp	
Garlic powder		1 Tbsp 2 tsp		3 Tbsp 1 tsp	
Onion powder		1 Tbsp 2 tsp		3 Tbsp 1 tsp	
Black pepper, ground		2 ½ tsp		1 Tbsp 2 tsp	
Mozzarella cheese, lite, shredded	1 lb 9 oz		3 lb 2 oz		<b>6.</b> Sprinkle ½ oz mozzarella cheese on top of each flatbread.
*Grapes, halved	5 lb	3 qt ½ cup	10 lb	1 gal 2 qt 1 cup	
					<b>7.</b> Place ¼ cup of halved grapes on each flatbread. <b>8.</b> Cook in convection oven for 10 minutes at 400 °F. <b>Critical Control Point:</b> Heat flatbread to 135 °F or higher. Hold for hot service at 135 °F or higher. <b>9.</b> Serve using tongs or a spatula.



**CHARCUTERIE FLATBREAD  
NUTRITION INFORMATION**

For 1 flatbread

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>271</b>
<hr/>	
<b>Total Fat</b>	<b>6.6 g</b>
Saturated Fat	2 g
Cholesterol	5 mg
<b>Sodium</b>	<b>440 mg</b>
<b>Total Carbohydrate</b>	<b>43.4 g</b>
Dietary Fiber	4.9 g
Total Sugars	12.7 g
Added Sugars included	N/A
<b>Protein</b>	<b>11.2 g</b>
<hr/>	
Vitamin A	632.8 IU
Vitamin C	8.5 mg
Vitamin D	N/A
Calcium	37.4 mg
Iron	2.9 mg
Potassium	N/A

N/A=data not available.

<b>*MARKETING GUIDE</b>		
<b>Food as Purchased for</b>	<b>50 Servings</b>	<b>100 Servings</b>
Grapes	5 lb 12 oz	11 lb 8 oz

<b>NOTES</b>
<p>*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.</p> <p>The food safety temperatures are based on the FDA Food Code. Some information included in this guide may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.</p> <p>Cooking Process #2: Same Day Service</p>

<b>YIELD/VOLUME</b>	
<b>50 Servings</b>	<b>100 Servings</b>
50 flatbreads About 22 lb 14 oz	100 flatbreads About 45 lb 12 oz

**SOURCE:**

FY 2021 Cohort A Team Nutrition Training Grant

