



BBQ PULLED PORK & CHEESE FLATBREAD PANINI SANDWICH

14010 - 6"X6" Whole Grain Flatbread
09067 - Double Rub Pulled Pork

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN & 2½ OZ. M/MA SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Store product frozen at 0 to -10F. **Remove bagged flatbreads** and place at room temperature to thaw for up to 5 days.



2. Assemble Ingredients:
1 oz. Shredded Cheddar Cheese
1 Flatbread
1 ½ oz. Pulled Pork BBQ
½ oz. pickled jalapeno rings



3. Place a flatbread on a lined sheet pan and sprinkle with 1 oz. shredded cheese



4. Place flatbread in a 325°F oven until the cheese just begins to melt- approximately 2 min.



5. Place the BBQ pulled pork with sauce on the bottom half of the flatbread.

Top the BBQ with the jalapeno rings or use milder dill pickle slices



6. Fold the top half of the flatbread over the BBQ and lightly press to keep the sandwich closed.

Spray or brush both sides of the folded sandwich with oil.



7. Place on a hot flattop grill or Panini press and toast until golden on both sides and cheese is completely melted



8. Serve or hold hot sandwiches in a warmer set at 135°F until ready to serve.

Nutrients for 1 Sandwich

Analyzed with NutriKids®

Calories: 392 kcal
total Fat: 17.37 g
Sat Fat: 6.80 g
Trans Fat: 0.00 g
Cholesterol: 58.50 mg
Sodium: 905.56 mg
Carbohydrates: 33.77 g
Dietary Fiber: 4.53 g
Protein: 25.36 g
Vitamin A: 126.21 RE
Vitamin A: 602.72 IU
Vitamin C: 5.15 mg
Calcium: 293.24 mg
Iron: 3.01 mg

39.93% Calories from Total Fat
15.63% Calories from Sat Fat
34.50% Calories from Carbohydrates
25.91% Calories from Protein