



TEAM FOUR
FOODSERVICE



Gluten Free Smoked Salmon Flatbread

Yield: 1 servings

Ingredients:

- 1 Rich's 12"x5" GF Seasoned Cauliflower Flatbread
- 2 oz. Cream Cheese, softened
- 1/2 tsp Everything Bagel Seasoning
- 4 oz. Rich's Plant Based Mozzarella shreds
- 1 1/2 oz Red Onion, sliced julienne
- 4 oz. Smoked Salmon, sliced
- 1/2 Tbs Capers
- 1/2 tsp Fresh Chives, thinly sliced

Directions:

1. Remove the Rich's 12"x5" GF Seasoned Cauliflower Flatbread from the freezer
2. Top Flatbread with 2 ounces softened Cream Cheese spreading to a 1/2" from the edge, sprinkle Everything Bagel Seasoning on Cream Cheese
3. Add 4 ounces Plant Based Mozzarella shreds and 1.5 ounces Red Onion to the Flatbread
4. Bake in 400°F oven for 5 minutes or until Flatbread is crisp, Onions are cooked through and the cheese is melted
5. Immediately top hot Flatbread with Smoked Salmon and Capers
6. Portion Flatbread into eighths and top with chopped fresh Chives

Recipe and photo courtesy of Rich's