

FRESCHETTA

FLATBREAD SANDWICHES

TM

20
EASY RECIPES
FOR TODAY'S
MOST POPULAR
SANDWICHES,
APPETIZERS
AND SALADS



MASTERPIECES IN MINUTES

With just a little bit of time and a few off-the-shelf ingredients, you can create a signature masterpiece!





PATRONS WANT SOMETHING NEW. SOMETHING DIFFERENT. SOMETHING ON TREND.

Freschetta™ Flatbread Sandwiches let you deliver!

It's no news to anyone today that sandwiches are big business. According to NPD Crest, sandwiches continue to steal share from main dish entrees.

And it's no wonder. They're affordable. They're filling, and they go wherever patrons go.

Freschetta™ Flatbread Sandwiches deliver all that and more.

Freschetta™ Flatbread Sandwiches: on trend, and on the money.

With today's patrons looking for bolder flavors and unusual tastes, **Freschetta™** Flatbread Sandwiches are right on the cutting edge with ingredients like *pesto* (ranking #3 on the list of flavors operators are menuing) and *buffalo* (#5 in sauce popularity on menus)*.

And on trend? Of all bread types, flatbread is the fastest growing variety—up 15% as of March 2010.* And that means profits.

Customize it!

Serve **Freschetta™** Flatbread Sandwiches as-is, or create signature sandwiches using ingredients you probably already have on-hand.

That's just what this recipe book will help you do. We've included 20 ideas that make it easy to customize **Freschetta™** Flatbread Sandwiches that your customers will love.



*Datassentials, March 2010

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BUFFALO-STYLE CHICKEN





BLEU CHEESE BUFFALO-STYLE CHICKEN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken	
Flatbread Sandwich, Cooked	1 each
Lettuce, Iceberg, Shredded	1/4 cup
Celery, Sliced 1/4" Thick	2 Tbsp
Crumbles, Bleu Cheese	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay shredded lettuce on half of the flatbread
3. Lay celery and bleu cheese crumbles on top of the shredded lettuce
4. Fold the flatbread and serve or put in branded sleeve

FIERY BUFFALO-STYLE CHICKEN FLATBREAD APPETIZER

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken	
Flatbread Sandwich, Cooked	1 each
Red Pepper Chili Flakes	1 tsp
Pepper Jack Cheese, Shredded	2 Tbsp
Jalapeños, Pickled	3 each
Onion, Green, Chopped	1 Tbsp
Lettuce, Iceberg, Shredded	1/4 cup

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Sprinkle red pepper chili flakes over the cooked flatbread
3. Fold the flatbread and cut into 3 even triangles
4. Sprinkle shredded cheese evenly over the three pieces of flatbread
5. Bake/broil until the cheese has melted
6. Top with lettuce, green onion and pickled jalapeños
7. Arrange on the plate and serve with a side of **Frank's® RedHot* Sauce**

*Frank's® RedHot® is a registered trademark of Reckitt Benckiser Inc.



BACON BUFFALO-STYLE CHICKEN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken Flatbread Sandwich, Cooked	1 each
Bacon, Cooked	2 slices
Canadian Bacon, Thick Cut	2 slices
Cheese, Pepper Jack, Shredded	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay Canadian bacon on half of the flatbread
3. Lay cooked bacon strips on top of the Canadian bacon
4. Place pepper jack cheese over the bacon
5. Fold the flatbread and serve or put in branded sleeve

BREAKFAST BUFFALO-STYLE CHICKEN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken Flatbread Sandwich, Cooked	1 each
Bacon, Sliced, Cooked	2 slices
Eggs, Fresh, Scrambled	1 each
Onion, Green, Chopped	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay bacon on half of the flatbread
3. Lay scrambled eggs on top of the bacon slices
4. Sprinkle green onions over the scrambled eggs
5. Fold the flatbread in half and serve or put in branded sleeve





CALIFORNIA BUFFALO-STYLE CHICKEN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken	
Flatbread Sandwich, Cooked	1 each
Tomato, Roma, Sliced 1/4" Thick	3 slices
Avocado, Sliced 1/4" Thick	2 slices
Sprouts, Alfalfa	2 Tbsp
Dressing, Ranch	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay tomatoes on half of the flatbread
3. Lay avocado on top of the tomatoes
4. Place alfalfa sprouts on top of the avocado
5. Drizzle ranch dressing over the sprouts
6. Fold the flatbread in half and serve or put in branded sleeve

BBQ BUFFALO-STYLE CHICKEN FLATBREAD APPETIZER

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken	
Flatbread Sandwich, Cooked	1 each
Onion, Yellow, Fried	1/2 cup
BBQ Sauce	2 Tbsp
Cheese, Cheddar, Shredded	1/4 cup

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay fried onions on half of the flatbread
3. Drizzle BBQ sauce over the onions
4. Fold the flatbread in half
5. Sprinkle cheddar cheese over the top of the flatbread and broil/bake until the cheese is melted and golden brown
6. Cut into four pieces and serve with a side of BBQ sauce



BUFFALO-STYLE CHICKEN WITH SLAW FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken	
Flatbread Sandwich, Cooked	1 each
Slaw	1/2 cup
Cilantro Lime Mayonnaise	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. In a mixing bowl, combine slaw and cilantro lime mayonnaise
3. Lay slaw mix on half of the flatbread
4. Fold the flatbread in half and serve or put in branded sleeve

SLAW

INGREDIENTS:

Cabbage, Red, Shredded	1 cup
Cabbage, Yellow, Shredded	1 cup
Carrot, Julienned	1/2 cup
Onion, Yellow, Julienned	1/2 cup

INSTRUCTIONS:

1. Place all ingredients in a mixing bowl and mix thoroughly
2. Place in a cambro and cover until needed

CILANTRO LIME MAYONNAISE

INGREDIENTS:

Mayonnaise	1 cup
Lime Zest	1 Tbsp
Lime Juice, Fresh	2 Tbsp
Cilantro, Minced	1/4 cup
Salt and Pepper	To taste

INSTRUCTIONS:

1. Place all the ingredients in a mixing bowl and mix thoroughly
2. Season to taste

PICKLE & BUFFALO-STYLE CHICKEN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken	
Flatbread Sandwich, Cooked	1 each
Pickle Chips, Fried	5 each
Sauce, BBQ Ranch	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay fried pickles on half of the flatbread
3. Drizzle BBQ ranch dressing over the fried pickles
4. Fold the flatbread in half and serve or put in branded sleeve

FRIED PICKLES

INGREDIENTS:

Pickles, Bread & Butter, Crinkle Cut	5 each
Buttermilk	1 cup
Corn Meal, Yellow	1 cup
Salt and Pepper	To taste
Frying Oil	1 quart

INSTRUCTIONS:

1. Preheat oil to 350°F
2. Place pickle chips in buttermilk
3. Remove pickles from the milk and place in the cornmeal
4. Remove from the cornmeal, shaking off any excess
5. Gently place in the frying oil and cook until golden brown
6. Remove from the fryer and season with salt and pepper





VEGGIES & BUFFALO-STYLE CHICKEN FLATBREAD SALAD

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken Flatbread Sandwich, Cooked	1 each
Lettuce, Field Greens	1 cup
Tomato, Vine Ripe, Wedges	3 each
Cucumber, Sliced 1/4", Cut in Half	4 each
Onion, Green, Chopped	1 Tbsp
Croutons	6 each
Vinaigrette, Bleu Cheese	1 ounce

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay shredded lettuce over the flatbread
3. Lay tomato, cucumber, green onion, and croutons over the lettuce
4. Serve flat; can be picked up and eaten like a sandwich or eaten with a knife and fork
5. Serve bleu cheese vinaigrette on the side

CAESAR SALAD WITH BUFFALO-STYLE CHICKEN FLATBREAD

INGREDIENTS:

Freschetta™ Buffalo-Style Chicken Flatbread Sandwich, Cooked	1 each
Lettuce, Romaine, Chopped	1 1/2 cups
Cheese, Parmesan, Shaved	1/4 cup
Dressing, Caesar	1/4 cup

INSTRUCTIONS:

1. Place cooked flatbread on the counter and cut into strips
2. Toss lettuce and dressing in a mixing bowl
3. Neatly arrange salad in a bowl and arrange flatbread strips around the salad
4. Top the salad with shaved Parmesan cheese





THREE MEAT ITALIAN





MUFFALETTA THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	2 each
Salami, Sliced	4 ounces
Cheese, Provolone, Sliced	3 ounces
Relish, Olive	1/4 cup

INSTRUCTIONS:

1. Place one cooked flatbread on the counter
2. Lay sliced salami evenly on the flatbread
3. Lay sliced provolone on top of the salami
4. Spread relish evenly around the cheese
5. Place remaining flatbread to cover the sandwich
6. Cut into 4 triangles and serve

TUSCAN THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Tomato, Vine Ripened, Sliced 1/4" Thick	5 each
Basil Leaf, Fresh	6 each
Olive Oil, Extra Virgin	2 ounces

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay sliced tomato on half of the flatbread
3. Lay basil leaves on top of the sliced tomato
4. Fold the flatbread in half and serve or put in branded sleeve
5. Serve with olive oil on the side



ONION & THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Onion, Yellow, Grilled	1/4 cup
Onion, Red, Grilled	1/4 cup
Onion, Green, Chopped	3 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay grilled onions on half of the flatbread
3. Lay chopped green onion on top of the grilled onions
4. Fold the flatbread in half and serve or put in branded sleeve

MEAT LOVER'S THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Bacon, Sliced, Cooked	2 slices
Lettuce, Iceberg, Torn	2 pieces
Tomato, Vine Ripe, Sliced 1/4" Thick	3 slices
Mayonnaise	2 Tbsp

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay cooked bacon strips on half of the flatbread
3. Lay shredded lettuce and sliced tomato on top of the bacon slices
4. Drizzle mayonnaise over tomato
5. Fold the flatbread in half and serve or put in branded sleeve





MUSHROOM & ROASTED GARLIC THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Mushrooms, Baby Portabella, Sliced 1/4" Thick, Cooked	1/4 cup
Garlic, Roasted, Sliced	2 Tbsp
Tomatoes, Marinated	1/4 cup

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay cooked mushrooms and garlic on half of the flatbread
3. Fold the flatbread in half
4. Top with the marinated tomatoes and serve

MARINATED TOMATO

INGREDIENTS:

Tomato, Roma, Diced	2 cups
Garlic, Minced	1 Tbsp
Onion, Red, Medium Diced	1/4 cup
Vinegar, Red Wine	1/4 cup
Olive Oil	1/4 cup
Salt and Pepper	To taste

INSTRUCTIONS:

1. Place all ingredients in a mixing bowl and mix thoroughly
2. Season to taste and refrigerate

ANTIPASTO THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Cheese, Mozzarella, Fresh, Sliced	3 ounces
Pickled Vegetables, Chopped	1/2 cup
Red Wine Vinegar and Olive Oil	As needed

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay fresh mozzarella on half of the flatbread
3. Spread pickled vegetables on top of the sliced fresh mozzarella
4. Fold the flatbread in half and serve or put in branded sleeve
5. Serve with red wine vinegar and olive oil on the side



COUNTRY OLIVE & THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Artichoke Hearts, Quartered	1/4 cup
Pepadew Pepper, Red, Julienned	2 Tbsp
Tomato, Roma, Diced	2 Tbsp
Olive Oil, Extra Virgin	1 ounce
Salt and Pepper	To taste

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. In a mixing bowl, combine ingredients and season to taste
3. Lay mix on half of the flatbread
4. Fold the flatbread in half and serve or put in branded sleeve

HAM & EGG THREE MEAT ITALIAN FLATBREAD SANDWICH

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Eggs, Fresh, Scrambled	1 each

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Lay scrambled eggs on half of the flatbread
3. Fold the flatbread in half and serve or put in branded sleeve





TOMATO & THREE MEAT ITALIAN FLATBREAD SALAD

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Uncooked	1 each
Lettuce, Romaine, Shredded	1/2 cup
Tomato, Vine Ripe, Wedges	4 each
Garlic, Roasted, Chips	2 Tbsp
Crumbles, Feta Cheese	3 Tbsp
Balsamic Vinaigrette	1 ounce

INSTRUCTIONS:

1. Preheat oven to 350°F
2. Place flatbread in a stainless steel bowl and cook for 15 minutes
3. Remove flatbread from the bowl; it should hold its bowl shape
4. Fill the bowl with lettuce, tomatoes, garlic and cheese
5. Serve on plate with balsamic vinaigrette on the side

THREE MEAT ITALIAN FLATBREAD BRUSCHETTA

INGREDIENTS:

Freschetta™ Three Meat Italian Flatbread Sandwich, Cooked	1 each
Bruschetta Topping	1/2 cup

INSTRUCTIONS:

1. Place cooked flatbread on the counter
2. Fold the flatbread in half and cut into four even triangles
3. Arrange on a plate and top with the bruschetta topping

BRUSCHETTA TOPPING

INGREDIENTS:

Tomato, Roma, Peeled, Diced	6 each
Garlic, Clove, Minced	2 each
Olive Oil, Extra Virgin	2 Tbsp
Vinegar, Red Wine	1 Tbsp
Basil, Fresh, Chiffonade	5 leaves
Salt and Pepper	To taste

INSTRUCTIONS:

1. Place all the ingredients in a mixing bowl and toss gently
2. Season to taste and refrigerate





For more information, call 1-877-302-7426,
or visit freschetta.schwansfoodservice.com.



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