



## SUPREME HUMMUS PIZZA WITH SABRA® CLASSIC HUMMUS

Each serving provides approximately: \*

- 1 – 2 oz Grain eq – 1 whole grain flatbread
- ¼ oz Meat/Meat Alternate – ¼ c shredded mozzarella
- 1 oz Meat/Meat Alternate – 2 ounces **Sabra Classic Hummus**
- ¼ cup Vegetables – ¼ cup tomato (red/orange), ¼ cup zucchini (other), ¼ cup red bell pepper (red/orange)

\*Creditable amounts are dependent upon specific foods/ingredients used.

### Supreme Hummus Pizza with SABRA® CLASSIC HUMMUS

| INGREDIENT                           | QUANTITY<br>100 servings | 1 Serving         |
|--------------------------------------|--------------------------|-------------------|
| <a href="#">Sabra Classic Hummus</a> | 25 cups (12.5 lbs)       | 4 Tbsp (2 oz)     |
| Whole grain flatbread                | 100 slices               | 1 slice           |
| Dried oregano                        | 8 Tbsp 1 Tsp             | 1/4 Tsp           |
| Dried basil                          | 8 Tbsp 1 Tsp             | 1/4 Tsp           |
| Shredded lite mozzarella cheese      | 25 cups (6 lbs 4 oz)     | 1/4 cup (1 oz)    |
| Diced tomato                         | 25 cups (9 lbs 6 oz)     | 1/4 cup (1.5 oz)  |
| Diced zucchini                       | 25 cups (7 lbs 13 oz)    | 1/4 cup (1.25 oz) |
| Diced red bell pepper                | 25 cups (7 lbs 13 oz)    | 1/4 cup (1.25 oz) |

#### PREPARATION

1. Preheat oven to 450 degrees.
2. Evenly align flatbreads onto a sheet tray.
3. Spread 4 tablespoons of Sabra Classic Hummus evenly on each flatbread.
4. Top each flatbread with 4 tablespoons of the following, tomato, zucchini, and red bell pepper.
5. Sprinkle ¼ cup of cheese over the vegetables on each flatbread.
6. Sprinkle ¼ teaspoon of oregano and ¼ teaspoon of basil onto each flatbread.
7. Bake in the oven for 10-12 minutes.
8. Once the flatbread is finished baking, cut each pizza into desired servings.

**Nutrition Facts**

1 Serving:

|          |       |
|----------|-------|
| Calories | 390   |
| Sat Fat  | 4.5g  |
| Sodium   | 549mg |