



# ITALIAN BEEF PIADA



Italian style flatbreads are filled with shaved Italian beef, sautéed sweet peppers and giardiniera, topped with **3¼” Breaded Mozzarella Stick** and served with seasoned au jus for dipping. Yield: 2 Servings

## Ingredients:

6 Each	<b>3¼” Breaded Mozzarella Stick</b> [#0204620], Prepared According To Package Directions	¾ Cup	Bell Peppers, Julienned & Sautéed
½ lb.	Italian Beef, Shaved & Prepared	¼ Cup	Giardinara
2 Each	Flatbread	½ Cup	Au Jus

## Directions:

1. Heat the Italian beef until it reaches a temperature of 165 degrees Fahrenheit.
2. Warm the flatbreads in a microwave for 30 seconds so they are pliable.
3. Fill the flatbreads with hot Italian beef and top with bell peppers and giardiniera.
4. Top each flatbread with three **3¼” Breaded Mozzarella Sticks**.
5. Ladle the au jus into ramekins for dipping and serve.

