



PEPPERONI RANCH FLATBREAD



Toasted flatbread topped with marinara, mozzarella cheese, sliced pepperoni and **Ranch Cheese Curds**. Yield: 2 Servings

Ingredients:

12 Each	Ranch Cheese Curds , Prepared According To Package Directions
½ Cup	Marinara Sauce, Prepared
1 Each	Flatbread, Prepared
½ Cup	Mozzarella Cheese, Shredded
12 Each	Pepperoni, Slices
12 Each	Basil Leaves, Whole

Directions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Spread marinara evenly over the flatbread.
3. Top the marinara with shredded mozzarella cheese.
4. Place pepperoni slices on top of the cheese.
5. Place the flatbread in the oven and bake for 15 minutes or until the cheese is melted and starts to brown.
6. Remove the flatbread from the oven and top it with fresh basil leaves and **Ranch Cheese Curds**.
7. Place the flatbread back in the oven for 5 minutes.
8. Remove from the oven and serve.

