



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear & Bacon Flatbread

38 Servings

Portion: 1 each

Meal Component Crediting K-8, 9-12: 2 oz Meat/Meat Alternate; 2oz eq WGR Grain, and ¼ cup fruit

Ingredients	Weight	Measure
Flatbread, WG		38 each
Pears, Pacific Northwest, canned, diced, extra light syrup, drained		1 no. 10 can
Bacon, turkey, precooked		38 slices
Cheese, cheddar, shredded	38 oz	
Cheese, mozzarella, shredded	38 oz	
Buttermist spray		
Spinach, fresh, ready to use	12 oz	

*1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture and yield.

Method

1. Thaw flatbread overnight at room temperature.
2. Drain canned pears to remove the liquid. Best if drained overnight in the refrigerator.
3. Preheat oven to 400° F.
4. Line sheet pan with parchment paper and spray with pan release.
5. Crumble or dice turkey bacon into small pieces.
6. Combine shredded cheddar and mozzarella cheeses.
7. Place 8 flatbreads on each pan. Spray with buttermist.
8. Top each flatbread with 2 Tbsp spinach (about 4-5 leaves).

9. Top spinach with 2 oz cheese using a 4 oz spoodle or no. 8 disher. Sprinkle ¼ cup drained, diced pears on top of cheese using a no. 16 disher. Sprinkle 1 slice of crumbled turkey bacon on top using a no. 30 disher.
9. Bake at 400° F for 7-8 minutes.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher

Nutrients Per Serving

Calories	347
Protein	20.6 g
Carbohydrate	36.7 g
Total Fat	14.3 g
Saturated Fat	7.1 g
Cholesterol	31 mg
Sodium	723 mg
Dietary Fiber	3.9 g
Trans Fat	0 g