



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 100 servings	1 Serving
Sabra Classic Hummus	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