



# PHILLY RANCH STEAK FLATBREAD

Category: Pizza | Yield: 1 serving

Ingredients:

CWD #	Item Description	QTY	Notes
500595	Flatbread Parbaked 6"X13" Crusts Bonici	1 ea	
	Alf-Queso Sauce	1.5 oz	See below
54390	Beef Steak Frozen 6oz Seas Double Red	3 oz	Cooked & sliced on bias
57566	Vegetable Blend Diced Pepper & Onion	4 oz	
60722	Cheese Provolone Sliced	3 slices	

## PREPARATION:

1. Thaw pinsa crust(s) in cooler overnight.
2. Dot and smear crust with the alf-queso sauce. Top with 3 oz. of cooked steak followed by the onion and pepper mix and then provolone cheese.
3. Bake at 425 degrees F for 8-10 mins for 4 mins in speed oven such as Turbo Chef or Unox.
4. Cut and serve, garnish with fresh herbs or pizza seasoning.

## ALF-QUESO SAUCE

Category: Pizza | Yield: 1 gallon

Ingredients:

CWD #	Item Description	QTY	Notes
	Alfredo Sauce	64 oz	
42773	Queso Blanco Sauce Cheese 2.0	64 oz	

## PREPARATION:

1. Combine both sauces using a whisk. Use as a base for a flatbread or an extra creamy cheese sauce for nachos, mac & cheese, or sauce on chicken.





# PHILLY RANCH STEAK FLATBREAD

Category: Pizza | Yield: 1 serving

Ingredients:

CWD #	Item Description	QTY	Notes
4900	Pinsa Crust 6x9 Oval, Leggera Romana	1 ea	
	Alf-Queso Sauce	1.5 oz	See below
527131	Ranch Steak 6oz Double Red Provisions	3 oz	Cooked & sliced on bias
123597	Flame Roasted Onion & Pepper Mix Roastworks	4 oz	
558719	Grande Provolone Cheese	3 slices	

## PREPARATION:

1. Thaw pinsa crust(s) in cooler overnight.
2. Dot and smear crust with the alf-queso sauce. Top with 3 oz. of cooked steak followed by the onion and pepper mix and then provolone cheese.
3. Bake at 425 degrees F for 8-10 mins for 4 mins in speed oven such as Turbo Chef or Unox.
4. Cut and serve, garnish with fresh herbs or pizza seasoning.

## ALF-QUESO SAUCE

Category: Pizza | Yield: 1 gallon

Ingredients:

CWD #	Item Description	QTY	Notes
610162	Alfredo Sauce, pouch pack	64 oz	
298276	Queso Bravo White with peppers, pouch pack	64 oz	

## PREPARATION:

1. Combine both sauces using a whisk. Use as a base for a flatbread or an extra creamy cheese sauce for nachos, mac & cheese, or sauce on chicken.

