

Menu Solutions



FLATBREAD COLLECTION



15
Recipes
TO INSPIRE YOU
AND YOUR
KITCHEN STAFF



General Mills
FOODSERVICE
The HEART of Every Pizza



CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to bring you this recipe collection from The Chefs of the Mills. From recipe creation to culinary training to product consultation, The Chefs of the Mills are uniquely equipped to help your foodservice operation thrive because they've been in your shoes and know firsthand the challenges you face day in and day out.

The recipes in this book were developed with you in mind. As a foodservice operator, you're short on time but need recipes that wow your customers and — more importantly — keep them coming back for more. And with these recipes, they will.

THANK YOU FOR TRUSTING THE CHEFS OF THE MILLS FOR YOUR MENU SOLUTIONS!

▼ Blueberry and Goat Cheese Flatbread, Page 8



LOOK FOR THE PREP SCALE ICON

As a quick reference point, we've added a graphic at the bottom of each recipe page so you can easily see the amount of prep required. This visual cue will help you easily assess which recipes are right for your back-of-house operation.



LOW PREP

- No culinary skills required
- 3 ingredients or less
- 5 minutes or less to assemble



MEDIUM-LOW PREP

- Basic/Minimal culinary skills required (scooping, assembly, plating, some baking/cutting)
- 6 ingredients or less
- 10-15 minutes active prep time



MEDIUM PREP

- Average culinary skills required (basic knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1 sub-recipe (within recipe)
- 9 ingredients or less; leaning on convenience ingredients
- 20-30 minutes active prep time



MEDIUM-HIGH PREP

- Requires moderate culinary skills (moderate knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1-2 sub-recipes (within recipe)
- 12 ingredients or less
- 30-40 minutes active prep time



HIGH PREP

- Requires more advanced culinary skills (advanced knife skills, advanced cooking techniques/applications, dough handling, baking, scratch sauces)
- 2+ sub-recipes (within recipe)
- 12+ ingredients
- 40+ minutes active prep time



CUSTOM PRODUCTS

NICK JONES

Favorite product: Pillsbury™ Freezer-to-Oven Chocolate Croissant

"I love having the opportunity to blend my passion for culinary creativity with strategic thinking to develop new and innovative solutions that meet the evolving needs of our customers."



LEARNING & DEVELOPMENT, HEALTHCARE

SONJA KEHR

Favorite product: Muir Glen™ Tomatoes

"I like being able to share baking skills with others and empower them to feel confident in the kitchen."



CONTENT CREATION

JESSIE KORDOSKY

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I love using my creativity to showcase solutions and product possibilities for our customers."



MULTI-UNIT RESTAURANTS, DISTRIBUTOR

THEODORE OSORIO

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I get to provide solutions, build awareness, and most of all learn from others every day."



LODGING, MULTI-UNIT RESTAURANTS

KEVIN RELF

Favorite product: Pillsbury™ Freezer-to-Oven Croissant Dough

"I love that our team leans on our experience and deep operator empathy to provide solutions that make the operators' lives easier."



COMMERCIAL, NON-COMMERCIAL

GILLES STASSART

Favorite product: Gold Medal™ Neapolitan Pizza Flour

"I am fortunate to work with exceptional products and to be surrounded by a team of extraordinary talented and passionate chefs who inspire me to strive to be my best every day."



CONVENIENCE STORE, NON-COMMERCIAL

PAIGE SULLIVAN

Favorite product: Pillsbury™ Best™ Place & Bake™ Twirl Dough Cinnamon

"I love being able to provide creative solutions and collaborate internally as well as externally."



K-12, UNIVERSITIES

HEATHER SWAN

Favorite product: Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style Reduced Sodium

"I love being a voice for the operator and helping create solutions that help them be successful."



CUSTOM PRODUCTS

TIMOTHY TRAINOR

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"The opportunity to be a chef for General Mills Foodservice has been a dream of mine since I joined the company in 1999. It's an honor to have our brands and my name on my jacket."



PIZZA, FLOUR, NON-COMMERCIAL

CURT WAGNER

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"I love being a resource for people as well as teaching them how to understand how our products work."



^ Nashville-Style Hot Chicken Flatbread Stack, Page 19

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BLACKBERRY CRUMBLE FLATBREAD

This quick and elegant dessert uses our flatbread as a base, topped with fresh blackberries, and Nature Valley™ Granola for a delicious and efficient menu addition.

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Yield: 1 - 8 serving flatbread

INGREDIENTS

MACERATED BERRIES

- Blackberries, fresh - (3 oz) 1/2 cup
- Granulated sugar - (1 oz) 2 Tbsp
- Lemon juice - 1 Tbsp

ASSEMBLY

- Bonici® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246) - (4 oz) 1 each
- Vanilla pudding, prepared - (3 oz) 1/3 cup

FINISHING

- Nature Valley™ Granola Cereal Bulk Bag Oats 'n Honey (27111) - (2 oz) 1/2 cup

DIRECTIONS

MACERATED BERRIES

1. Place blackberries, sugar and lemon juice in a mixing bowl.
2. Mix until sugar is dissolved and set aside.

ASSEMBLY

1. Place frozen crust on a greased pan; spread vanilla pudding evenly over top.
2. Add Macerated Berries then drizzle with 1 tsp of the berry sauce; bake as directed.

BAKE

Convection Oven* | 400°F | 5-7 minutes

Standard Oven | 450°F | 7-9 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

FINISHING

1. Sprinkle with granola, slice into 8 pieces and serve.



Elevate with a dusting of powdered sugar or swap the vanilla pudding for a cream cheese pastry filling.



MEDIUM-LOW PREP



BLUEBERRY AND GOAT CHEESE FLATBREAD

This sophisticated flatbread offers
a quick, sweet, and tangy
appetizer or light dessert option
for busy kitchens.

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Yield: 1 - 8 serving flatbread

INGREDIENTS

ASSEMBLY

- Bonici® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246) - (4 oz) 1 each
- Apricot preserves - (1.5 oz) 2 1/3 Tbsp
- Blueberries, fresh - (4 oz) 3/4 cup
- Goat cheese, crumbled - (2 oz) 1/4 cup

FINISHING

- Basil, fresh, chiffonade - 1 tsp

DIRECTIONS

ASSEMBLY

1. Place frozen crust on a greased pan; spread apricot preserves evenly over top.
2. Add blueberries then goat cheese crumbles and bake as directed.

BAKE

Impinger Oven | 425°F | 3-5 minutes
Convection Oven | 450°F | 2-4 minutes
Standard Oven | 500°F | 4-6 minutes

FINISHING

1. Sprinkle basil over warm flatbread, slice into 8 pieces and serve immediately.



Garnish with fresh microgreens or arugula.



MEDIUM-LOW PREP



CHICKEN SHAWARMA FLATBREAD

Inspired by the flavors of Middle Eastern street food, this recipe features marinated chicken and garlicky labneh topped with pepperoncini and feta on a crispy flatbread.

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Yield: 1 flatbread serving

INGREDIENTS

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each
- Garlic labneh, prepared - (5 oz) 1/2 cup
- Chicken shawarma, cooked, diced - (6 oz) 1 cup
- Tomatoes, fresh, diced - (2 oz) 1/4 cup
- Red onion, sliced thin - 2 Tbsp
- Feta cheese, crumbled - (2 oz) 1/2 cup

DIRECTIONS

1. Place frozen crust on a greased pan; spread labneh evenly over top.
2. Add chicken then diced tomatoes and red onions.
3. Sprinkle on Feta cheese and bake as directed; slice into 8 pieces and serve.

BAKE

Impinger Oven | 450°F | 5-7 minutes

Standard Oven | 450°F | 6-9 minutes



Top with chopped fresh dill and parsley or add sliced pepperoncini or a drizzle of chili oil for extra spice.



MEDIUM PREP



COOKIE DOUGH FLATBREAD SUNDAES

Prepare for irresistible indulgence!

This quick dessert combines the perfect base of our flatbread with Pillsbury™ Cookie Dough, ice cream and drizzle for a quick, customizable and satisfying dessert option.

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Yield: 1 - 5 serving flatbread

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each
- Pillsbury Best™ Frozen Cookie Dough Puck Chocolate Chip, 1.5 oz (06669) - (15 oz) 10 each

ASSEMBLY

- Vanilla ice cream - (8 oz) 3/4 cup
- Whipped topping - (4 oz) 1 cup
- Chocolate sauce, prepared - (1.5 oz) 2 Tbsp
- Caramel sauce, prepared - (1.5 oz) 2 Tbsp

DIRECTIONS

PREP

1. Place frozen crust on parchment-lined half sheet pan; place cookie dough pucks on top in a 2x5 pattern.
2. Bake as directed until golden brown and allow to cool completely.

BAKE

Convection Oven* | 350°F | 9-11 minutes

Standard Oven | 400°F | 15-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

ASSEMBLY

1. Place 3, #16 scoops of ice cream spaced evenly down center of cooled flatbread.
2. Pipe 4 dollops of approx. 1 oz whipped topping between ice cream scoops.
3. Drizzle with 2 Tbsp each of chocolate and caramel sauces.
4. Cut into 5 strips of 2 cookies each and serve immediately.



Experiment with different cookie dough and ice cream flavors.



MEDIUM-LOW PREP



CRUNCHY FLATBREAD STRIPS

Add satisfying crunch and visual appeal to salads and soups with crispy flatbread strips—a simple, delicious topping that minimizes waste.

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Yield: 6 - 1/3 cup servings

INGREDIENTS

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each

DIRECTIONS

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.
2. Cut flatbread into half crosswise, into 2, 3x13-inch pieces; cut into 1/8-inch thin strips.
3. Deep fry in oil preheated to 350°F approx. 2-3 minutes until golden brown.
4. Remove from oil, drain and serve 1/3 cup (0.5 oz) as desired over salads or as a soup topper.



After frying, immediately toss strips in your seasoning of choice to switch up the flavors. They also make a great crunchy soup garnish.





CUBANO FLATBREAD SANDWICH

Enjoy classic Cubano flavors in a convenient, easy-to-assemble flatbread sandwich, packed with roasted pork, ham, pickles, and Swiss cheese.

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Yield: 1 sandwich

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each

ASSEMBLY

- Yellow mustard - (1 oz) 2 Tbsp
- Swiss cheese, thinly sliced - (3 oz) 6 each
- Smoked ham, thinly sliced - (3 oz) 4 each
- Roast pork, prepared, shredded - (3 oz) 1/2 cup
- Dill pickles, sliced - (3 oz) 1/2 cup

DIRECTIONS

PREP

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.

ASSEMBLY

1. Spread mustard evenly over thawed flatbread.
2. Place 3 cheese slices on half of the flatbread piece; layer on ham slices, shredded pork and pickle slices, then remaining 3 cheese slices.
3. Fold sandwich closed and place on lightly greased panini press preheated to 350°F.
4. Press panini closed and cook for approx. 5-7 minutes until cheese is melted and meat is warm.
5. Cut into 4 pieces and serve immediately.



Serve with a side of Cuban-style black beans, plantain chips, yuca fries or regular fries.



MEDIUM-LOW PREP



FLATBREAD "CHIPS" WITH HUMMUS AND VEGETABLES

Boost appetizer profits and reduce waste with crispy flatbread chips, hummus, and fresh vegetables—a delicious, cost-effective appetizer.

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Yield: 2 - 8 piece servings

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each

ASSEMBLY

- Olive oil - 1 1/2 tsp
- Salt - 1/2 tsp
- Black pepper, ground - 1/4 tsp

FINISHING

- Hummus, prepared - (9 oz) 1 cup
- Carrot sticks, 2 1/2-inches - (2 oz) 16 each
- Cucumber slices - (2 oz) 12 each

DIRECTIONS

PREP

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.

ASSEMBLY

1. Cut thawed flatbread into 8 squares, then cut each in half diagonally to create 16 triangle pieces.
2. Place on parchment-lined sheet pan; brush tops with olive oil and season with salt and pepper.
3. Bake as directed until golden brown and crispy.

BAKE

Convection Oven* | 350°F | 4-6 minutes

Standard Oven | 400°F | 5-7 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 2 minutes of baking.

FINISHING

1. Assemble plate with hummus, flatbread "chips", carrot sticks and cucumber slices; serve immediately.



Substitute other dips such as guacamole or spinach dip and switch up the vegetable assortment to customize your menu.



MEDIUM PREP



FLATBREAD GRILLED CHEESE

Comfort food done right
with a satisfying and easily
customizable grilled
cheese option.

.....

Yield: 1 sandwich

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246) - (4 oz) 1 each

ASSEMBLY

- American cheese slices - (2 oz) 3 each
- Swiss cheese slices - (2 oz) 3 each

DIRECTIONS

PREP

1. Thaw flatbread covered, either 30 minutes at room temperature or refrigerated overnight.

ASSEMBLY

1. Place 3 American cheese slices on half of the flatbread, then 3 Swiss cheese slices on top.
2. Fold sandwich closed and place on lightly greased griddle preheated to 350°F.
3. Cover and cook for 2-4 minutes until golden brown, flip and finish for 2-4 minutes uncovered until browned and cheese is melted.
4. Cut into 4 wedges and serve immediately.



Brush the tops with olive oil and sprinkle with herbs for extra flavor and texture. Add ham or bacon for meat-lovers, or avocado and tomato for a veggie offering.





FLATBREAD TAQUITOS

Craveable flatbread taquitos are packed with delicious taco meat, beans, cheese, and garnished with fresh toppings.

.....

Yield: 12 - 2 taquito servings

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (1 lb 8 oz) 6 each

ASSEMBLY

- Taco meat, prepared - (1 lb 6 oz) 3 1/4 cups
- Refried beans - (1 lb) 2 cups
- Cheddar cheese, shredded - (10 oz) 2 1/2 cups

FINISHING

- Guacamole, prepared - (1 lb 8 oz) 3 cups
- Pico de gallo, prepared - (12 oz) 1 1/2 cups
- Sour cream - (12 oz) 1 1/2 cups

DIRECTIONS

PREP

1. Thaw flatbreads covered, either at room temperature 15-30 minutes or refrigerated overnight.
2. Cut flatbread crosswise into 3 even pieces.

ASSEMBLY

1. Add taco meat, refried beans and shredded cheese in a large mixing bowl; stir until combined.
2. Place approx. 2 oz (1/4 cup) of meat mixture in a line on each flatbread piece; roll up tightly and secure seam with a toothpick.
3. Place in fryer preheated to 350°F and fry approx. 2-3 minutes until golden brown.
4. Remove from oil, drain and remove toothpick.

FINISHING

1. Place 2 taquitos on a serving plate.
2. Top with 1 oz (1/4 cup) guacamole, 0.5 oz (2 Tbsp) pico de gallo and 0.5 oz (2 Tbsp) sour cream; serve immediately.



**CHEF'S
TIPS**

Change up the filling with shredded chicken, pork or beef. Serve over a bed of shredded lettuce for added plate garnish.



MEDIUM PREP



HEIRLOOM TOMATO AND BURRATA APPETIZER

Elevate your menu with a simple yet impressive appetizer featuring creamy burrata, sweet tomatoes, and peppery arugula on the perfect, crispy flatbread base.

.....

Yield: 32 - 1 piece servings

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each
- Olive oil - 1 1/2 tsp
- Salt - 1/2 tsp
- Black pepper, ground - 1/4 tsp

ASSEMBLY

- Burrata cheese, cut into 0.5 oz pieces - (1 lb)
- Heirloom tomatoes, small diced - (5 oz) 3/4 cup
- Baby arugula leaves - 32 each
- Balsamic glaze, prepared - (2.5 oz) 1/4 cup
- Pine nuts, toasted - (1.25 oz) 1/4 cup

DIRECTIONS

PREP

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.
2. Cut thawed flatbread into 8 squares, then diagonally into 16 triangles and into half again to create 32 small triangles.
3. Place on parchment-lined sheet pan; brush tops with olive oil and season with salt and pepper.
4. Bake as directed until golden brown and crispy.

BAKE

Convection Oven | 350°F | 3-5 minutes
Standard Oven | 400°F | 5-7 minutes

ASSEMBLY

1. Place 1 triangle piece onto a tiny serving plate; add 1, 0.5 oz piece of Burrata cheese and 1 tsp diced heirloom tomatoes.
2. Add 1 leaf of baby arugula, 1/4 tsp balsamic glaze and 3 toasted pine nuts.



Sprinkle with flaky sea salt or drizzle with pesto for extra flavor. For a different look, slice the tomatoes instead of dicing them.





LEMON BAR FLATBREAD

Enjoy a refreshing twist
on a beloved dessert
using flatbread for a light
and delicious base that's
easy to assemble.

.....

Yield: 1 - 6 serving flatbread

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each

ASSEMBLY

- Lemon curd, prepared - (4 oz) 1/3 cup
- Shortbread cookies, chopped - (3.5 oz) 1 cup
- Powdered sugar - 1 1/2 tsp

DIRECTIONS

PREP

1. Place frozen crust on parchment-lined half sheet pan.
2. Cover with parchment, then 4 half sheet pans to weigh down flatbread; bake as directed and allow to cool.

BAKE

Convection Oven* | 450°F | 8-10 minutes
Standard Oven | 500°F | 10-12 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

ASSEMBLY

1. Spread lemon curd evenly over top of cooled flatbread.
2. Sprinkle chopped cookies evenly and dust with powdered sugar.
3. Slice into 6 pieces and serve.



Substitute other fruit curds or cookie varieties for exciting flavor rotations.



MEDIUM-LOW PREP



MARGHERITA FLATBREAD

Bring together summer
flavors with this
easy-to-make flatbread.

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Yield: 1 – 8 serving flatbread

INGREDIENTS

ASSEMBLY

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each
- Extra virgin olive oil - 1 Tbsp
- Parmesan cheese, shredded - (1 oz) 1/2 cup
- Grape tomatoes, halved - (5 oz) 1 cup
- Fresh mozzarella pearls - (2.5 oz) 1/2 cup
- Italian seasoning - 1/4 tsp

FINISHING

- Basil leaves, fresh - 13 each

DIRECTIONS

ASSEMBLY

1. Place frozen crust on a greased pan; brush olive oil evenly over top.
2. Add cheese then grape tomatoes and mozzarella pearls.
3. Sprinkle on Italian seasoning and bake as directed.

BAKE

Impinger Oven | 450°F | 5-7 minutes

Deck Oven | 500°F | 3-5 minutes

FINISHING

1. Remove from oven and immediately top with basil leaves; slice into 8 pieces and serve.



Garnish with a sprinkle of flaky sea salt and drizzle of balsamic glaze for extra flavor.



MEDIUM-LOW PREP



NASHVILLE-STYLE HOT CHICKEN FLATBREAD STACK

Satisfy bold flavor cravings
with a shareable flatbread
stack featuring crispy chicken,
creamy potatoes, tangy
pickles, and fresh greens.

.....

Yield: 4 - 1 stack servings

INGREDIENTS

PREP

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each

ASSEMBLY

- Mashed potatoes, prepared, hot - (1 lb 2 oz) 3 cups
- Fried chicken strips, hot - (1 lb 14 oz) 16 each
- Nashville-style hot sauce, prepared - (5 oz) 1/2 cup
- Pickle slices - (4 oz) 12 each
- Microgreens - 1/2 cup

DIRECTIONS

PREP

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.
2. Cut flatbread into 8 equal squares but cutting in half, then quartering each half.
3. Bake as directed until golden brown and crispy.

BAKE

Convection Oven* | 350°F | 4-6 minutes

Standard Oven | 400°F | 5-7 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 2 minutes of baking.

ASSEMBLY

1. Pipe or scoop 1/4 cup hot mashed potatoes onto serving plate.
2. Place 1 flatbread square on top and pipe or scoop on an additional 1/4 cup hot mashed potatoes.
3. Toss 2 fried chicken strips in 1 Tbsp Nashville-style hot sauce and place on top.
4. Add another flatbread square, 1/4 cup mashed potatoes and 2 more chicken strips tossed in 1 Tbsp hot sauce.
5. Finish with 3 pickle slices and 2 Tbsp of microgreens; serve immediately.



Substitute mashed sweet potatoes or toss chicken strips in buffalo sauce to change up the flavors.





PEPPERONI FLATBREAD

A classic for a reason, this simple top-and-bake recipe is customizable using our delicious and versatile flatbread.

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Yield: 1 – 8 serving flatbread

INGREDIENTS

- Bonici® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) - (4 oz) 1 each
- Pizza sauce - (2 oz)
- Mozzarella cheese, shredded - (2 oz)
- Pepperoni slices - (1 oz) 14 each

DIRECTIONS

1. Place frozen crust on a greased pan; spread pizza sauce evenly over top.
2. Add cheese then pepperoni slices and bake as directed; cut into 8 slices for serving.

BAKE

Impinger Oven | 450°F | 5-7 minutes

Deck Oven | 500°F | 3-5 minutes



Substitute other toppings like sausage or veggies to mix up your menu offerings.



MEDIUM-LOW PREP



THAI CHICKEN FLATBREAD

Ignite your menu with bold flavors of tender chicken, crisp vegetables, and zesty peanut sauce.

.....

Yield: 1 – 6 serving flatbread

INGREDIENTS

ASSEMBLY

- Bonici® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246) - (4 oz) 1 each
- Peanut sauce, prepared - (2 oz) 3 Tbsp
- Mozzarella cheese, shredded - (3 oz) 3/4 cup
- Chicken thighs, cooked, shredded - (2 oz) 1/3 cup
- Green onions, sliced thin - 2 Tbsp
- Carrots, shredded - (1 oz) 1/3 cup

FINISHING

- Cilantro, chopped - 1 tsp
- Peanuts, roasted, chopped - 1 Tbsp
- Thai chilies - 1/2 tsp
- Lime juice, fresh - 1/4 tsp

DIRECTIONS

ASSEMBLY

1. Place frozen crust on a greased pan; spread peanut sauce evenly over top.
2. Add mozzarella cheese, chicken, green onions and shredded carrots; bake as directed.

BAKE

Impinger Oven | 425°F | 4-6 minutes
Convection Oven | 450°F | 3-5 minutes
Standard Oven | 500°F | 4-6 minutes

FINISHING

1. Top with cilantro, peanuts, chilies and lime juice.
2. Slice into 6 pieces and serve immediately.



Garnish with sliced chilies for added color and heat.



MEDIUM PREP



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