



ENTREE

GAUCHO STEAK PIZZA

Farmer-Owned
LAND O LAKES
FOODSERVICE

Angela Mia

GLOBAL FLAVOR EXPERTS
SAVOR
IMPORTS

Tyson
FOODSERVICE

FlowersBakeries
FOODSERVICE

SAUCE
Craft
FLAVOR FIRST

WAYPOINT

culinary connection
turning insights into fresh ideas in foodservice



GAUCHO STEAK FLATBREAD PIZZA

DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Flowers Bakery®	1 each	Flatbread Pizza Crust	36014670	
Conagra Foods®	2 cups	Angela Mia® Pizza Sauce	2700038866	
Land O Lakes®	3 cups	Shredded Mozzarella Cheese	41698	
Tyson Foodservice®	3 pucks	Advance Pierre® Philly Cheese Steak	10494980931	
Savor Imports®	½ cup	Caramelized Onions	649043	
Savor Imports®	½ cup	Mushrooms	147315	
Ventura®	1/3 cup	Sauce Craft® Honey Sriracha Sauce	22776-SCR	

1. Top the flatbread with pizza sauce and cheese.
2. Top with steak, onions, and mushrooms then bake at 400 degrees for about 16 minutes.
3. Finish the pizza with a generous drizzling of honey sriracha sauce before serving.

YIELD: 1 Large Pizza / 8 Slices



Recipe Created by:
Chef Brian Zweigle

