

## **ASIAN VEGETABLE FLATBREAD**

A beautiful, delicious flatbread with the tastes of Asia

Yield: 1 portion



## **INGREDIENTS**

1 Each	12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
3 tbsp.	Hoisin sauce
1/2 oz	Asparagus Spears, blanched and cooled
1/4 oz	Shitake Mushrooms, sliced and sauteed
1 tbsp.	Scallions, sliced-greens and whites
1/2 oz	Pickled Red onions
1 oz	Fromage Blanc

## **DIRECTIONS**

- Prepare pickled red onions as per the recipe that follows, and reserve.
- Prepare Rice Vinaigrette as per the recipe that follows.
- Place Richs oval flatbread on a pizza screen. and spread Hoisin Sauce evenly on flatbread.
- 4 Arrange in this order, asparagus spears, shitake mushrooms, scallions, pickled red onions, and fromage blanc evenly over hoisin sauce on flatbread.
- Place in 350 F oven, and bake until heated through, and flatbread begins to crisp.
- 6 Dress mache with rice vinaigrette, and arrange on flatbread to finish.