



## GARLIC GINGER SHRIMP SANDWICH ON SESAME SEED ROLL

Garlic Ginger Shrimp Sandwich on Sesame  
Seed Roll

**Yield:** 1 serving

### INGREDIENTS

1	<b>RICH'S</b> PROOF & BAKE BREAD DOUGH WHITE PETITE (#08651)
5 oz	Shrimp
2 oz	Plum sauce
1/2 oz	Green onions, diced
2 oz	Snow peas, blanced
1 tsp.	Ginger, sauteed and diced
1 tsp.	Garlic, sauteed and diced
2 tsp.	Peanuts, chopped
1/4 C	Baby spinach



### DIRECTIONS

- 1 While product is frozen, roll Rich's White Petite Bread Dough in sesame seeds. Place in greased pans, keeping seam side of loaf down.
- 2 Place panned loaves into retarder and retard overnight.
- 3 Remove pans from retarder and place in proof box.
- 4 Proof until loaves are one (1) to one and one half (1 1/2) inches above pan.
- 5 Place proofed loaves into oven (390 to 400 f) and bake until golden brown.
- 6 Cool and slice sesame bread in half.
- 7 Mix shrimp, plum sauce, ginger, garlic, peanuts, green onions and snow peas together.
- 8 Place shrimp mix and baby spinach on bread and serve.