



COWBOY PULLED PORK FLATBREAD

Rustic oval flatbread, topped with pulled pork BBQ, caramelized onions and BBQ sauce.

Yield: 1 flatbread

INGREDIENTS

- 1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
- 1/8 C BBQ Sauce
- 1/2 C Cheddar Jack cheese Blend, shredded
- 2 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
- 2 Slice Bacon, cooked crisp and crumbled
- 1/5 C red onion, caramelized



DIRECTIONS

- 1 Place one 12 x 5 oval flatbread on a sheet pan or pizza screen.
- 2 Spread BBQ sauce evenly over the flatbread.
- 3 Top with shredded cheese, pulled pork, bacon and red onion.
- 4 Bake in a 450°F oven for 8 minutes.
- 5 Serve.