



## KOREAN PORK FLATBREAD TACOS

Flatbread Tacos filled with Rich's Double Rub Pork, Korean BBQ Sauce, Greens, Radish and Kimchi Pickle for garnish

**Yield:** 2 serving



## INGREDIENTS

- 1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
- 6 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
- 2 oz Korean BBQ Sauce
- 1 oz Salad Greens
- 1 Pinch Raddish
- 1 Each Kimchi Pickle

## DIRECTIONS

- 1 Cut one flatbread in 2 even pieces, and warm in oven, or on flat grill until flexible.
- 3 Form flat bread into a taco shape, and fill with salad greens, and pork, then top with kimchi pickles.
- 4 Serve warm.
- 2 Mix double rub pork with Korean BBQ sauce and heat to 165F