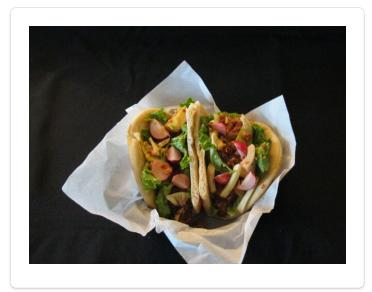


KOREAN PORK FLATBREAD TACOS

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

Yield: 2 serving



DIRECTIONS

1

4

2

- 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.

Serve warm.

Mix double rub pork with Korean BBQ sauce and heat to 165F

INGREDIENTS

1 Each	RCTIS 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
6 oz	ICKORY 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