



SEEDED FLATBREAD CRISPS

Seeded Flatbread Crisps are a great are a great way to use flatbreads as an appetizer or small plate dish. This application can also transform a traditional breadbasket into a revenue generator. Prepared in advance, they make a great accompaniment for salads.

Yield: 1 serving

INGREDIENTS

1 Each **RICH'S** Fully Baked Oven Fired Plain Flats, 6.5" X 6.5",
120 Count (#01946)

2 **tbsp.** Vegetable oil

1 **tbsp.** Yellow mustard seeds

1 **tbsp.** Sesame seeds

1 **tbsp.** Caraway seeds

1/4 **tsp.** Freshly ground pepper

1/2 **tsp.** Kosher Salt

DIRECTIONS

- 1 Using a small bowl add mustard, caraway, and sesame seeds and toss with salt and pepper.
- 2 Place flatbread onto a cutting board with the grill marks down and brush with oil.
- 3 Cut each flatbread into 4 triangles, place on baking sheet and sprinkle with seed mixture.
- 4 Bake in a 350 degree oven for about 10 minutes or until crisp and golden, then serve.

