



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 Plain Oven Fired Flats 6.5 X 6.5 in Square (#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.