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 6.5" x 6.5" Plain Oven Fired Flatbread, 120 Ct, 3.3oz (#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.

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