



## 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.