




SPICY ASIAN SHRIMP FLATBREAD

A complex and elaborate flatbread that provides a unique flavor you and your customers will surely love.

Yield: 1 serving

INGREDIENTS

1/3 Piece  Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423)

4 oz Medium shrimp, peeled and deveined

1 tbsp. Fresh Lemon Juice

1/4 C Vegetable Broth

1/8 tsp. Red pepper flakes

1/4 C Orange juice

1 tsp. Fresh ginger, minced

1/2 C Fresh arugula

1 tbsp. Prepared sweet chili sauce

Sea salt

Pepper



DIRECTIONS

2

Combine shrimp, lemon juice, salt, pepper, vegetable broth, garlic, red pepper, orange juice and ginger. Saute shrimp in this mixture until shrimp are fully cooked and liquid cooks down.

3

Brush flatbread with sweet chili sauce, top with arugula and shrimp mixture

4

Drizzle with drippings from pan and serve.

4

Cut the flat bread into thirds horizontally. Reserve the remaining for future use