



## APPLE, BBQ PULLED PORK & CHEESE FLATBREAD

A perfect combination of sweet and tangy. Apples, Pulled Pork and Cheese on Rich's WG Flatbread.

**Yield:** 1 Flatbread



## INGREDIENTS

1 Each **RICH'S** FULLY BAKED OVEN FIRED FLATBREAD  
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)

2 tbsp. Apple butter

1 oz Shredded cheddar cheese

1 oz Rich's Pulled Pork BBQ

1 oz Thinly Sliced Apple

.5 oz Thinly Sliced Red Onion

2 tsp. Barbecue Sauce

## DIRECTIONS

- 1 Prior to Use: Flatbread product is delivered frozen. Store product at 0 F to -10 F. Remove bagged flatbreads and place at room temperature to thaw for up to 5 days. Thaw bags of pulled pork in the cooler.
- 2 Place a flatbread on a lined sheet pan. Spread 2 Tbsp. apple butter evenly over the flatbread.
- 3 Combine the pulled pork and barbecue sauce and mix, then spread evenly over the apple butter.
- 4 Top the BBQ with 1 oz. thinly sliced apples and ½ oz. thinly sliced red onion.
- 5 Sprinkle 1 oz. shredded cheddar cheese over the apples and onion
- 6 Place in a 350°F oven to toast until golden on the edges and cheese is completely melted. Keep flatbread in a warmer set at 135°F until ready to serve. Cut into 4th.