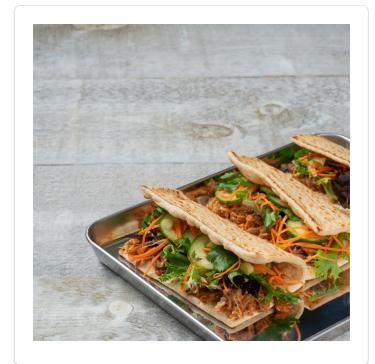


## **ASIAN PORK BBQ FLATBREAD**

Flatbread Tacos filled with Asian Sauced Rich's Double Rub Pulled Pork

Yield: 1 Flatbread Taco



## **INGREDIENTS**

1 Each	FULLY BAKED OVEN FIRED FLATBREAD WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
1 lb	Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)
1/2 C	Kikkoman™ Thai Chili Sauce
1 C	Chopped Green Onion
1/4 C	Rice vinegar
1 tbsp.	Sugar
1 tbsp.	Sugar Kosher Salt
1 tsp.	Kosher Salt
1 tsp.	Kosher Salt Thinly Sliced Cucumber

## **DIRECTIONS**

- Store product at o F to -10 F. Two days prior to serve, remove bagged flatbreads & thaw at room temp. on day of service.

  Day before service, thaw Rich's Pulled Pork #09067 in the cooler.
- ON DAY OF SERVICE: Rough chop 1 lb. thawed pulled pork into ¾" size dice and add: ½ cup Kikkoman™ Thai Chili sauce. Heat pork mixture to 160°F. Toss ½ cup chopped green onion with the pork.
- 3 PREPARE Asian Salad: Combine & whisk together: ¼ c. Kikkoman™ rice vinegar, 1 Tbsp. sugar, 1 tsp. Kosher salt. Toss with: 1 cup thinly sliced cucumber, ¼ cup cilantro leaves, ½ cup shredded carrots, ½ c. chopped green onion, 4 cups dark green lettuce mix.
- Warm Flatbread: Place the flatbread on a lined sheet pan, cover with a sheet of foil and warm at 200°F 5-8 min, then place in a warming cabinet to hold until ready to build sandwiches.
- BUILDING A SANDWICH: Place a warmed flatbread in an oval serving tray and top with 2 oz. (#10 scoop) of warm (140°F) pulled pork. Top the pork with 1 cup of the chilled Asian Salad.
- 6 Sandwiches can be prepared without the salad, covered and held at 140°F for 2 hours before serving.
- Top the warm sandwiches with the salad as they are served.

## **CHEF NOTES**

EACH FLATBREAD PROVIDES 2 OZ. EQ. GRAIN, 2 M/MA, & 3/4 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS