



ASIAN PORK BBQ FLATBREAD

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

Yield: 1 Flatbread Taco



INGREDIENTS

- 1 Each **RICH'S** FULLY BAKED OVEN FIRED FLATBREAD
WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
- 1 lb **RICH'S** 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 tsp. Kosher Salt
- 1 C Thinly Sliced Cucumber
- 1/4 C Fresh Cilantro Leaves
- 1/2 C Shredded Carrots
- 4 C Dark Green Lettuce Mix

DIRECTIONS

- 1 Store product at 0 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.
- 2 ON DAY OF SERVICE: Rough chop 1 lb. thawed pulled pork into 3/4" size dice and add: 1/2 cup Kikkoman™ Thai Chili sauce. Heat pork mixture to 160°F. Toss 1/2 cup chopped green onion with the pork.
- 3 PREPARE Asian Salad: Combine & whisk together: 1/4 c. Kikkoman™ rice vinegar, 1 Tbsp. sugar, 1 tsp. Kosher salt. Toss with: 1 cup thinly sliced cucumber, 1/4 cup cilantro leaves, 1/2 cup shredded carrots, 1/2 c. chopped green onion, 4 cups dark green lettuce mix.
- 4 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.
- 5 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.
- 7 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
