ASIAN VEGETABLE FLATBREAD

A beautiful, delicious flatbread with the tastes of Asia



Yield: 1 portion

INGREDIENTS

1 Each	RICH'S 12" x 5" Rustic Oval Flatbread, 48 Ct, 4.8oz (#13162)
3 tbsp.	Hoisin sauce
1/2 oz	Asparagus Spears, blanched and cooled
1/4 oz	Shitake Mushrooms, sliced and sauteed
1 tbsp.	Scallions, sliced-greens and whites
1/2 oz	Pickled Red onions
1 oz	Fromage Blanc

DIRECTIONS

1. Prepare pickled red onions as per the recipe that follows, and reserve.
2. Prepare Rice Vinaigrette as per the recipe that follows.
3. Place Richs oval flatbread on a pizza screen. and spread Hoisin Sauce evenly on flatbread.
4. Arrange in this order, asparagus spears, shitake mushrooms, scallions, pickled red onions, and fromage blanc evenly over hoisin sauce on flatbread.
5. Place in 350 F oven, and bake until heated through, and flatbread begins to crisp.
6. Dress mache with rice vinaigrette, and arrange on flatbread to finish.

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