



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.