



GARLIC GINGER SHRIMP SANDWICH ON SESAME SEED ROLL

Garlic Ginger Shrimp Sandwich on Sesame Seed Roll

Yield: 1 serving

INGREDIENTS

1 **RICH'S** PROOF & BAKE BREAD DOUGH WHITE PETITE (#08651)

5 oz Shrimp

2 oz Plum sauce

1/2 oz Green onions, diced

2 oz Snow peas, blanched

1 tsp. Ginger, sauteed and diced

1 tsp. Garlic, sauteed and diced

2 tsp. Peanuts, chopped

1/4 C Baby spinach

DIRECTIONS

1 While product is frozen, roll Rich's White Petite Bread Dough in sesame seeds. Place in greased pans, keeping seam side of loaf down.

6 Cool and slice sesame bread in half.

7 Mix shrimp, plum sauce, ginger, garlic, peanuts, green onions and snow peas together.



8 Place shrimp mix and baby spinach on bread and serve.

2 Place panned loaves into retarder and retard overnight.

3 Remove pans from retarder and place in proof box.

4 Proof until loaves are one (1) to one and one half (1 1/2) inches above pan.

5 Place proofed loaves into oven (390 to 400 f) and bake until golden brown.