




KOREAN PORK FLATBREAD TACOS

Flatbread Tacos filled with Rich's Double Rub Pork, Korean BBQ Sauce, Greens, Radish and Kimchi Pickle for garnish

Yield: 2 serving

INGREDIENTS

1 Each  Rustic Oval Flatbread 12" X 5", 48 Count, 4.8 oz (#13162)

6 oz  Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

2 oz Korean BBQ Sauce

1 oz Salad Greens

1 Pinch Raddish

1 Each Kimchi Pickle



DIRECTIONS

- 1 Cut one flatbread in 2 even pieces, and warm in oven, or on flat grill until flexible.
- 2 Mix double rub pork with Korean BBQ sauce and heat to 165F
- 3 Form flat bread into a taco shape, and fill with salad greens, and pork, then top with kimchi pickles.
- 4 Serve warm.