



SPICY ASIAN SHRIMP FLATBREAD

A complex and elaborate flatbread that provides a unique flavor you and your customers will surely love.

Yield: 1 serving



INGREDIENTS

1/3 Piece	RICH'S 12" x 12" Extra Thin Oven Fired Flatbreads, 50 Ct, 5.3oz (#06423)
4 oz	Medium shrimp, peeled and deveined
1 tbsp.	Fresh Lemon Juice
1/4 C	Vegetable Broth
1/8 tsp.	Red pepper flakes
1/4 C	Orange juice
1 tsp.	Fresh ginger, minced
1/2 C	Fresh arugula
1 tbsp.	Prepared sweet chili sauce
	Sea Salt
	Pepper

DIRECTIONS

- 2 Combine shrimp, lemon juice, salt, pepper, vegetable broth, garlic, red pepper, orange juice and ginger. Saute shrimp in this mixture until shrimp are fully cooked and liquid cooks down.
- 3 Brush flatbread with sweet chili sauce, top with arugula and shrimp mixture
- 4 Drizzle with drippings from pan and serve.
- 4 Cut the flat bread into thirds horizontally. Reserve the remaining for future use