



CHIPOTLE SHRIMP FOLDOVER

For a spicy taste of Baja, wrap crispy-fried shrimp, diced red onion and chopped cilantro in a crema-covered chipotle flatbread. Smokey, creamy, crispy and spicy, this flatbread sandwich has it all!

Yield: 1 serving

INGREDIENTS

- 1 Each **RICH'S** 7" x 6.5" Chipotle Oven Fired Flatbreads, 120 Ct, 3.9oz (#01104)
- 2 tbsp. Fresh cilantro, chopped
- 2 tbsp. Diced red onion
- 1 Each Lime wedge, for garnish
- 3 1/4 C Mexican Style Crema
- 3/4 C Canned chipotle, chopped fine
- 1 C **RICH'S** SeaPak Classic Butterfly Shrimp, 2 LB (#10913)

DIRECTIONS

- 1 Mix Mexican style crema and canned chipotle together well in a bowl to yield 4 cups of Chipotle Crema and set aside
- 3 Heat Oven Fired Flat on flattop or griddle until pliable.
- 2 Fry shrimp according to package directions.
- 4 Spread flatbread evenly with 1/4 cup Chipotle Crema, then fill with shrimp, cilantro and red onion.



- 5 Fold in half and serve with lime wedge to garnish.