



KOREAN BEEF MINI FLATBREAD WITH CILANTRO LIME SLAW

Savory, sweet, and just the right amount of tang — these handheld bites layer tender Korean BBQ beef with crisp cilantro lime slaw on warm mini flatbreads. Big flavor in a small package, perfect for sharing or keeping all to yourself.

Yield: 28 Flatbreads



INGREDIENTS

28	RICH'S 4" Whole Grain Rich Mini Round Flatbread, 192 Ct, 1oz (#00828)
5 lb	Seasoned Beef Philly Steak, thawed
2.5 lb	Korean BBQ Sauce, thawed
14 oz	Tri-color coleslaw green onions, thinly sliced
1/2 C	Fresh Cilantro Leaves, chopped
3 tbsp.	Lime Juice
2 tbsp.	Canola oil or substitute
1 tbsp.	Apple cider vinegar
2 tsp.	Honey
	Salt, to taste

DIRECTIONS

- 1 For Cilantro Lime Slaw: In medium container, combine the coleslaw mix, green onions, and cilantro. In small bowl, combine the lime juice, oil, vinegar, honey and salt. Whisk until well combined. Refrigerate until ready to use.
- 2 Preheat oven to 350°.
- 3 Remove contents of Seasoned Beef(Philly Steak from bag and place in a Stainless Steel insert.

CHEF NOTES

This recipe provides 1 oz grain eq. and 2 MMA per 1 flatbread in accordance with USDA guidelines for child nutrition.

- 4 Open bag of thawed Korean BBQ Sauce and measure out 2.5 lbs. (40 oz.)
- 5 Combine Korean BBQ Sauce with the beef and place into preheated oven, uncovered, and cook for approximately 30-45 minutes (to an internal temperature of 165° F for 15 seconds--HACCP).
- 6 Remove from oven then place covered pan in holding cabinet (hold at 145° F or higher--HACCP) until ready for service.
- 7 Warm flatbreads in oven until desired texture.
- 8 Remove coleslaw and dressing from refrigerator. Pour dressing over slaw ingredients and toss until thoroughly mixed.
- 9 Remove Korean Beef from warmer and top each flatbread with #30 scoop (2 Tbsp.) of Slaw Mix and 1oz. Korean Beef.
- 10 Serve!