



THAI BEEF FLATBREAD

This Thai-inspired beef flatbread leans into big, punchy flavor with a rich peanut-lime sauce folded into warm beef crumbles until it turns glossy, savory, and just a little spicy. It gets scooped onto soft flatbread and finished with crisp vegetables for contrast, creating a build that's hearty, bright, and easy to customize. It's the kind of cafeteria-friendly dish that still feels layered and intentional, with that sweet-salty-tangy balance that keeps you going back for another bite.

Yield: 100 Flatbreads



INGREDIENTS

100 Unit	RICH'S 6"x6" Whole Grain Rich Oven Fired Flatbread, 144 Ct, 2.2oz (#25340)
1 qt.	Water
3 C	Peanut Butter
1.5 C	Lime Juice
1.5 C	Soy Sauce, Low Sodium
1/4 C	Granulated garlic
1/4 C	Ground Ginger
2 tsp.	Crushed red pepper
17 lb	Ground Beef, cooked and crumbled
	Shredded Carrots (Optional Topping)
	Sliced Cucumbers (Optional Topping)
	Red Bell Pepper Strips (Optional Topping)
	Sliced Green Onion (Optional Topping)
	Sliced Fresh Peapods (Optional Topping)
	Chopped Fresh Cilantro (Optional Topping)

5

Add 1/3 of a cup of beef mixture onto a warm flatbread. Garnish with optional toppings. Serve.

DIRECTIONS

- 1

Thaw flatbreads according to provided directions.
- 3

Combine water, peanut butter, lime juice, soy sauce, garlic, ginger, and red pepper. Mix well.
- 2

Cook and crumble ground beef and keep aside on low heat. Warm flatbreads as needed.
- 4

Stir peanut sauce into beef crumbles. Heat through, stirring occasionally and adding water as needed for desired consistency.

CHEF NOTES

1 flatbread equal 2.0 oz grain eq and 2.0 MMA per the USDA standards for child nutrition.