



CAJUN SHRIMP FLATBREAD

Robust cajun seasoning is added to a spicy blend of green peppers, celery and shrimp and combined with the savory, nutty flavors of manchego cheese to create this flavorful flatbread.

Yield: 1 flatbread

INGREDIENTS

1 Each **RICH'S** 10" Round Fully Baked Oven Fired Flatilla (#00809)

3 oz Tomato sauce

3 oz Manchego sauce

1 oz Scallions, sliced

1 oz Green bell peppers

1 oz Celery, Diced

3 oz Shrimp

Red pepper flakes

Cajun seasoning



DIRECTIONS

- 1 Mix tomato sauce and teaspoon of Cajun seasoning, spread over flatbread and top with shredded Manchego
- 2 Saute scallions, green bell pepper, celery and shrimp; season with red pepper flakes. Evenly distribute ingredients on flatbread.
- 3 Bake at 350 degrees until flatbread is toasted and cheese is slightly melted. Serve warm.