



ROCKIN MOROCCAN ROAST BEEF

Great with any of the Our Specialty flatbreads

Yield: 1 sandwich



INGREDIENTS

1 Each	RICH'S 6.5" x 6.5" Herb Oven Fired Flatbread, 120 Ct, 3.3oz (#01945)
5 oz	Roast beef, thinly sliced
.33 oz	Harissa
1 oz	Cucumber, diced
1 oz	Tomato, diced
.08 oz	Mint
1 oz	Red onion, diced
1.5 oz	Yogurt

DIRECTIONS

- 1 Peel, seed and dice the cucumber into ¼" pieces and dice the tomato to the same size. Mix the cucumber, mint, tomato, together and salt and pepper to taste. Mix together with the yogurt and check the seasoning level, re-season if needed. Salt and pepper to taste
- 2 In a medium hot pan melt the butter and brown the roast beef until it is hot. When the beef is hot add the Harissa and stir until the beef is completely coated. Harissa is a Moroccan spice blend of chili peppers, garlic, oil, and spices that is widely available
- 3 Place the warm beef on top of the Hoagie Flat and top with the yogurt mixture and enjoy