

# ASIAN PORK BBQ FLATBREAD

## INGREDIENTS

<b>14010</b>	6"X 6" WG FLATBREAD
1 lb.	Rich's Pulled Pork #09067
½ c.	Kikkoman™ Thai Chili Sauce
1 c.	Chopped Green Onion
¼ c.	Kikkoman™ Rice Vinegar
1 tbsp.	Sugar
1 tsp.	Kosher Salt
1 c.	Thinly Sliced Cucumber
¼ c.	Cilantro Leaves
½ c.	Shredded Carrots
4 c.	Dark Green Lettuce Mix

## DIRECTIONS

1. Store product at 0 F to -10 F. Two days prior to serve, remove bagged flatbreads & thaw at room temp. on day of service. Day before service, thaw Rich's Pulled Pork #09067 in the cooler.
2. ON DAY OF SERVICE: Rough chop 1 lb. thawed pulled pork into ¾" size dice and add: ½ cup Kikkoman™ Thai Chili sauce. Heat pork mixture to 160°F. Toss ½ cup chopped green onion with the pork.
3. PREPARE Asian Salad: Combine & whisk together: ¼ c. Kikkoman™ rice vinegar, 1 Tbsp. sugar, 1 tsp. Kosher salt. Toss with: 1 cup thinly sliced cucumber, ¼ cup cilantro leaves, ½ cup shredded carrots, ½ c. chopped green onion, 4 cups dark green lettuce mix.
4. Warm Flatbread: Place the flatbread on a lined sheet pan, cover with a sheet of foil and warm at 200°F 5-8 min, then place in a warming cabinet to hold until ready to build sandwiches.
5. BUILDING A SANDWICH: Place a warmed flatbread in an oval serving tray and top with 2 oz. (#10 scoop) of warm (140°F) pulled pork. Top the pork with 1 cup of the chilled Asian Salad.
6. Sandwiches can be prepared without the salad, covered and held at 140°F for 2 hours before serving.
7. Top the warm sandwiches with the salad as they are served. Pair the sandwiches with fruit and milk for a reimbursable lunch.

**EACH FLATBREAD PROVIDES 2 OZ. EQ. GRAIN, 2 M/MA, & 3/4 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS**

