



CARIBBEAN SHRIMP WRAP

Variety is the spice of life, and there is plenty of both variety and spice in this zesty flatbread wrap. The combination of a Chipotle seasoned flatbread stuffed with mouth-watering popcorn shrimp, mango chutney, green onion and rice, provides a lively flavor fest your customers will come back for again and again.

Yield: 1 serving

INGREDIENTS

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| 1 Each | RICH'S FULLY BAKED OVEN FIRED FLATS CHIPOTLE SEASONED 7 X 6.5 IN SQUARE (#01104) |
| 1/2 C | Jasmine Rice, cooked warm |
| 2 oz | Mango salsa, prepared |
| 1 Pinch | Green scallions, cut on a bias |
| 2 oz | RICH'S SEAPAK OVEN CRISPY MINCED SHRIMP POPPERS BREADED (#13760) |

DIRECTIONS

- 1 Fry shrimp poppers per instructions on the case and hold
- 2 Place flatbread on to a hot flat top for 2 minutes to make flexible to roll
- 3 Place all ingredients in order on one end of the flatbread
- 4 Roll flatbread into a cylinder
- 5 Wrap in foil, cut, and serve warm

