



Roasted Pork Flatbread with Pickled Veggies

Prep time: 15 Cook Time: 190 Servings: 12

Combo/Fusion,Mediterranean,Appetizers/Sides/Snacks,Breakfast/Brunch,Entrees,Wraps,Casual Dining,Catering,FSR/QSR,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Garlic Herb Wrap	10252		12 each
Bone-In Pork Shoulder			3 1/2 lbs.
Whole Garlic Cloves			6 each
Fresh Rosemary		minced and divide, reserve half	1/4 cup
Whole Fennel Seeds Toasted And Coarsely Ground			1/4 cup
Salt			2 Tbsp.
Pepper			1 Tbsp.
Provolone Cheese			60 slice
Spinach		sautéed, seasoned, drained of excess juices warm	30 oz.
Pickled Sweet Peppers And Fennel			As needed

Instructions

1. Prepare Pickled Sweet Peppers and Fennel the day before.
2. Pre-heat a convection oven to 350°F on low fan. Cut small incisions in the pork shoulder and insert a whole garlic clove into each, rub the entire shoulder with half the rosemary, fennel seeds, salt and pepper.
3. Transfer pork to wire rack in shallow hotel pan, add a small amount of water to the bottom of the pan and cover with foil. Roast for 1½ hours covered and another 1½ hours uncovered or until fork tender.
4. Hand shred pork into small bite size pieces, add reserved rosemary and adjust seasoning if necessary and then reserve warm for assembly.
5. Lay 5 slices of provolone across a Garlic Herb Wrap; next layer 2 1/2 ounces of cooked spinach evenly over the cheese; spread 3 1/2 ounces of pork evenly over spinach and bake in oven for 6-7 minutes or until cheese is melted and wrap is crisp.
6. Garnish the flatbread with pickled sweet peppers & fennel as desired. Serve immediately.



Pickled Sweet Peppers and Fennel

Prep time: 5 Cook Time: 10 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Multi-Colored Sweet Jalapeño		sliced	6 oz.
Fresh Fennel		thinly sliced	3 1/2 oz.
Fresh Garlic Cloves Sliced			1/2 oz.
White Balsamic Vinegar			8 fl. oz.
Water			12 fl. oz.
Sugar			8 oz.
Crushed Red Chile Flakes			1/8 tsp.
Fennel Seeds			1/2 tsp.
Salt			1 tsp.
Peppercorns			1/2 tsp.

Instructions

1. Combine vinegar, water, sugar chili flakes, fennel seeds, salt and peppercorns in saucepan and bring to a boil.
2. Add sliced peppers and fennel to a non-reactive storage container. Once at a boil remove and pour over vegetables and cover. Place in fridge and allow to pickle overnight.

