



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

# Roasted Pork Flatbread with Pickled Veggies

Prep Time: 15 Minutes

Cooking Time: 190

Minutes

Serves 12

### Ingredients:

12 each 12" Garlic Herb Wraps (10252)  
3 1/2 lbs. Bone-In Pork Shoulder  
6 each Whole Garlic Cloves  
1/4 cup Fresh Rosemary , minced and divide , reserve half  
1/4 cup Whole Fennel Seeds , toasted and coarsely ground  
2 Tbsp. Salt  
1 Tbsp. Pepper  
60 slices Provolone Cheese  
30 oz. Spinach , sautéed , seasoned , drained of excess juices warm  
Pickled Sweet Peppers and Fennel , see related recipe

### Directions:

1. 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.
2. 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.
3. Hand shred pork into small bite size pieces, add reserved rosemary and adjust seasoning if necessary and then reserve warm for assembly.
4. 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.
5. Garish the flatbread with pickled sweet peppers & fennel as desired. Serve immediately.



## Recipes

MISSIONFOODSERVICE.COM

### Pickled Sweet Peppers and Fennel

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

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

#### Directions:

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.