

Vegan Chorizo Flatbread

PREPARE TIME:

45 minutes

COOK TIME:

10 minutes

SERVING:

4

Chef Kristina Young



INGREDIENTS:

- 1 Flat Bread 7x12
- 1 c. TreeHouse Salsa Verde
- 1.5 lb Morning Star Farms Vegan Chorizo Crumbles
- ½ c. Bay Valley Hot Banana Pepper Rings
- ¼ c. Pickled Red Onion slices
- ½ c. Bay Valley Monterey Jack Cheese Sauce
- ¼ c. Avocado salsa puree

For Salsa:

- 1 Tbsp. Chicken Base
- ½ white onion
- 1 ea habanero pepper
- 3 ea avocado
- 3 ea garlic clove

For Pickled Red Onion:

- 1 ea red onion
- Apple cider vinegar
- 2 tsp. sugar
- 1 Tbsp. McCormick Red Pepper Flakes



DIRECTIONS:

For Pickled Red Onion:

1. Cut onion into 1/8" strips and put in glass jar
2. Add enough Apple Cider Vinegar to cover onion
3. Add 2 tsp sugar and 1 TBSP crushed red pepper flakes
4. Seal jar and allow to sit at least 30 minutes or longer

For Avocado Salsa Puree:

1. Boil onion, garlic, and habanero in 3c water and Chicken Base until tender
2. Puree onion, garlic, habanero, avocado and ½ c. chicken stock until creamy, adding more chicken stock until desired consistency is reached
3. Salt and Pepper to taste

Directions:

1. Par bake flatbread
2. Spread first the Salsa Verde over flatbread
3. Add Vegan Chorizo Crumbles, Banana Pepper rings, and pickled red onion
4. Warm in 350° oven for 5-10 minutes
5. Using a squeeze bottle, zigzag Avocado Crème over entire flatbread
6. Garnish with Monterey Jack Cheese Sauce

Scan Me
TO REQUEST
SAMPLES



Looking to source new
food products for your
business?

Kellogg's

IN-HARVEST

TreeHouse

McCORMICK
FOR CHEFS

AFFINITY
GROUP