



## *Firecracker Rock Shrimp Pomegranate*

### INGREDIENTS

### AMOUNT

Ultra-Thin Flatbread, seasoned and grilled	1 ea.
Sriracha Pomegranate Goat Cheese (see recipe)	2 oz.
Honey Habanero Glaze (see recipe)	2 oz.
Crispy Rock Shrimp, cooked	6 oz.
Mozzarella cheese, shredded	2 oz.
Red Onion, shaved	1 oz.
Scallions, bias cut	1 oz.
Pomegranate seeds	1 oz.

### PREPARATION METHOD

Place the Ultra-Thin Flatbread on a pizza screen.

Spread the Sriracha Pomegranate Goat Cheese evenly across flatbread.

Toss cooked crispy rock shrimp in a mixing bowl with Honey Habanero  
Glaze

Arrange crispy rock shrimp on flatbread and top with Mozzarella, bake  
until cheese is light golden brown

Top cooked flatbread with shaved red onions

Sprinkle scallions and pomegranate seeds over the top of the cheese.



## *Sriracha Pomegranate Goat Cheese*

### INGREDIENTS                      AMOUNT

Goat Cheese, soft	8 oz.
Sriracha	1 ea.
Pomegranate syrup	1 tbsp.

### PREPARATION METHOD

Place the ingredients in a mixing bowl and mix well.

Transfer to a storage container

Label, date and refrigerate



## *Pomegranate Syrup*

### INGREDIENTS                      AMOUNT

Pomegranate Juice	8 oz.
Sugar	4 tbsp.

### PREPARATION METHOD

Place the Pomegranate juice and sugar in a sauce pan.

Bring to a boil and reduce heat to low.

Reduce by  $\frac{1}{2}$  and remove from heat.

Transfer to a storage container.

Label, date and refrigerate.



## *Honey Habenero Sauce*

INGREDIENTS	AMOUNT
Honey	8 oz.
Habanero pepper, seeded	1 ea.
Water	1 tbsp.

### PREPARATION METHOD

Place the honey, water and habanero pepper in a blender.

Blend on high until habanero is pureed with honey and water.

Transfer to a storage container.

Label, date and refrigerate.