

# Prosciutto Arugula Flatbread

Prep 20M | Cook 8M | Enjoy in 30M

Using store-bought flatbread helps this recipe come together in just 30 minutes. Prosciutto brings a savoury flavour while the arugula keeps this easy flatbread feeling peppery and fresh. A sweet balsamic glaze balances everything perfectly.

## INGREDIENTS

- 2 large (10 inch) whole wheat flatbreads
- 4 tsp olive oil
- 1 125g package of prosciutto slices
- 1 cup halved cherry tomatoes
- 1 cup bocconcini pearls
- 4 tsp balsamic glaze
- ½ cup fresh basil leaves
- 2 cups fresh arugula

## DIRECTIONS

1. Preheat oven to 400°F.
2. Place flatbreads on a baking sheet.
3. Brush each flatbread with 2 tsp olive oil, spreading evenly.
4. Lay slices of prosciutto over flatbreads in a single layer. Top with bocconcini.
5. Bake until cheese is melted, and flatbreads are lightly browned, about 6-8 minutes.
6. Drizzle each flatbread with 2 tsp balsamic glaze, if desired.
7. Top with fresh basil leaves and arugula, dividing equally.
8. Serve and enjoy!

## NUTRITIONAL FACTS

Serves 4 (½ flatbread per serving)

Nutritional analysis per serving: 207 calories, 11 g fat, 14 g protein, 16 g carbohydrate (12 g available carbohydrate), 4 g fibre, 668 mg sodium