



## FALL HARVEST FLATBREAD

Transform a Oven Fired Flatbread into a satisfying taste of autumn with this simple recipe. Simply layer and bake for a flavor combination that is sure to impress.

**Yield:** 2 servings

### INGREDIENTS

- 1 Each  Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
- 3 oz Havarti Cheese, sliced
- 1 Each Apple, sliced
- 1 Each Pear, sliced
- 1 oz Swiss Cheese, shredded
- 2 tbsp. Walnuts, chopped
- 2 tbsp. Honey



### DIRECTIONS

- 1 Layer Havarti cheese, apple and pear slices, Swiss cheese and walnuts on flatbread
- 2 Bake in a 375°F oven for about 15 minutes or until golden brown.
- 3 Drizzle honey over pizza before serving.