



FIG, PROSCIUTTO AND BLUE CHEESE FLATBREAD

Sweet and Salty flatbread topped with fig jam, thinly sliced prosciutto and blue cheese crumbles.

Yield: 1 flatbread

INGREDIENTS

1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)

1/8 C fig spread/jam

1/3 C Blue Cheese Crumbles

2 Slice Sliced Prosciutto Ham

8 Piece Baby Arugula



DIRECTIONS

- 1 Place one 12 x 5 oval flatbread on a sheet pan or pizza screen.
- 2 Spread fig jam evenly over the flatbread.
- 3 Top flatbread with blue cheese crumbles and torn pieces of prosciutto.
- 4 Bake at 450°F for 8 minutes.
- 5 Remove from oven and garnish with arugula.