



## 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	<b>RICH'S</b> Rustic Oval Flatbread 12" X 5", 48 Count, 4.8 oz (#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.