



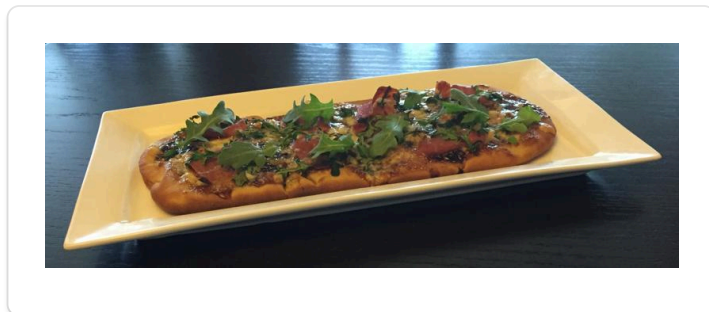
FIG, PROSCIUTTO AND BLUE CHEESE FLATBREAD

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

Yield: 1 flatbread

INGREDIENTS

- 1 Each **RICH'S** 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.