



## GRILLED SUMMER PEACH AND PROSCIUTTO FLATBREAD PIZZA

Step into summer with this delicious Grilled Peach and Prosciutto Flatbread Pizza! Made with Rich's Parbaked Rustic Oval Flatbread (13162), this pizza combines sweet and savory flavors for a simple seasonal treat. Best prepared with fresh peaches, prosciutto, ricotta and mozzarella cheeses, and finished with Balsamic glaze and fresh basil, this recipe is sure to be a summertime favorite.

**Yield:** 1 Pizza



### INGREDIENTS

<b>RICH'S</b> Rustic Oval Flatbread 12" X 5", 48 Count, 4.8 oz (#13162)	
<b>1 tbsp.</b>	Olive Oil
<b>1</b>	Clove of Garlic, minced
<b>3 oz</b>	Prosciutto
<b>4 oz</b>	Ricotta cheese
<b>5 oz</b>	Fresh Mozzarella, Chopped
<b>1.5</b>	Medium peaches, sliced
<b>1 C</b>	Balsamic Glaze
Fresh Basil	

### DIRECTIONS

- 1 Thaw 12"x5" Rustic Oval Flatbread in bag at room temperature for 3-6 hours
- 2 Lay prosciutto over flatbread, aligning pieces side by side
- 3 Dollop ricotta over the pizza and then sprinkle with mozzarella
- 4 Lay peach slices evenly over the flatbread
- 5 Bake at 350 F until cheese is melted and edges are lightly golden
- 6 Drizzle with Balsamic glaze and garnish with basil