




POMEGRANATE RICOTTA FLATBREAD

This flatbread is truly a party in your mouth. Our oven-fired flatbread is topped with fresh ricotta, pomegranate seeds, and arugula and seasoned with honey, balsamic, and orange zest. Taste it to believe it!

Yield: 1 flatbread

INGREDIENTS

- 1 Each  Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
- 1/4 C Cranberries, dried, sweetened, roughly chopped
- 1 Each Shallot, finely chopped
- 1 tbsp. Olive oil
- 1 tbsp. Balsamic vinegar
- 1 tbsp. Honey
- 2 tsp. Fresh parsley
- 1 tbsp. Fresh orange zest, strips
- 4 oz Ricotta cheese
- 1/2 C Baby Arugula
- Salt
- 1 tbsp. Pomegranate seeds



DIRECTIONS

- 1 Combine the pomegranate seeds, cranberries, shallot, oil, vinegar, honey, parsley, orange zest and salt in a bowl.
- 2 Toast flatbread until warm and edges lightly toasted.
- 3 Spoon ricotta over warm flatbread and spread lightly.
- 4 Arrange arugula over ricotta and cut into serving pieces.
- 5 Top each slice with pomegranate mixture and serve cold