



Prosciutto Pomegranate Flatbread

2 servings

15 minutes

Ingredients

- 2 pieces Naan
- 1/4 cup Goat Cheese
- 2 ozs Prosciutto (torn into slices)
- 1 cup Arugula
- 1/4 cup Pomegranate Seeds

Directions

- 1 Preheat the oven to 400°F (205°C) and line a baking sheet with parchment paper.
- 2 Place the naan onto the baking sheet. Spread the goat cheese evenly over top of the naan. Bake in the oven for eight to 10 minutes or until the bread is crispy.
- 3 Arrange the prosciutto and arugula on top. Sprinkle with pomegranate and enjoy!

Notes

Leftovers: Best enjoyed fresh. Refrigerate in an airtight container for up to two days.

Serving Size: One serving is equal to one naan.

Additional Toppings: Drizzle with balsamic glaze.

Naan: One piece of naan is 3.2 oz or 90 grams.