

Peach and Prosciutto Flatbread

with Fresh Mozzarella and Balsamic-Arugula Salad

On this flatbread, salty prosciutto pairs perfectly with juicy peaches, while gooey melted cheese is offset by a tangy, peppery arugula salad. A final sprinkle of torn basil leaves is the pièce de résistance.



Prep 30 min





Whole Wheat Pizza Dough



Dogala



Prosciutto



Arugula



Fresh Bocconcini



Basil



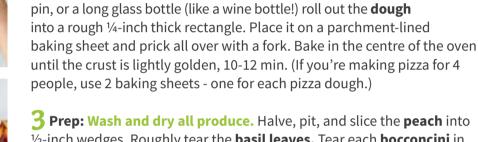
Ingredients		2 People	4 People	*Not Included	ni-
Whole Wheat Pizza Dough	1)	1 pkg (280 g)	2 pkg (560 g)		.⊑
Peach		1	2	Allergens	3,4
Prosciutto		1 pkg (125 g)	2 pkg (250 g)	1) Wheat/Blé	.⊑_
Arugula		1 pkg (56 g)	2 pkg (113 g)	2) Milk/Lait	72
Fresh Bocconcini	2)	1 pkg (113 g)	2 pkg (227 g)	3) Sulphites/Sulfites	. <u>≒</u> _
Basil		1 pkg (14 g)	2 pkg (28 g)	o saipines, saines	
Balsamic Vinegar	3)	½ bottle (1 tbsp)	1 bottle (2 tbsp)		Rule Oir
Flour	1)	1 pkg (2 tbsp)	2 pkg (4 tbsp)	Tools	
Olive or Canola Oil*		. 5		Rolling Pin, Baking Sheet,	
				Medium Bowl	

Nutrition per person Calories: 689 cal | Carbs: 70 g | Fat: 26 g | Protein: 36 g | Fiber: 12 g Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



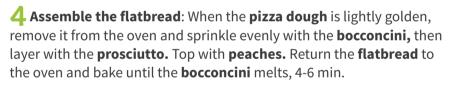


2 Roll the dough: Sprinkle some flour on your counter. Using a rolling





Prep: Wash and dry all produce. Halve, pit, and slice the **peach** into ½-inch wedges. Roughly tear the **basil leaves.** Tear each **bocconcini** in half.





- 5 Meanwhile, toss the **arugula** with the **vinegar** (**DO:** measure out) and a drizzle of **oil** in a medium bowl.
- Finish and serve: Sprinkle the basil over the flatbread then top with the arugula salad. Cut into squares and enjoy!

