



AUG
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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.



Whole Wheat
Pizza Dough



Peach



Prosciutto



Arugula



Fresh
Bocconcini



Basil



Balsamic
Vinegar

Ingredients

		2 People	4 People
Whole Wheat Pizza Dough	1)	1 pkg (280 g)	2 pkg (560 g)
Peach		1	2
Prosciutto		1 pkg (125 g)	2 pkg (250 g)
Arugula		1 pkg (56 g)	2 pkg (113 g)
Fresh Bocconcini	2)	1 pkg (113 g)	2 pkg (227 g)
Basil		1 pkg (14 g)	2 pkg (28 g)
Balsamic Vinegar	3)	½ bottle (1 tbsp)	1 bottle (2 tbsp)
Flour	1)	1 pkg (2 tbsp)	2 pkg (4 tbsp)
Olive or Canola Oil*			

*Not Included

Allergens

1) Wheat/Blé

2) Milk/Lait

3) Sulphites/Sulfites

Tools

Rolling Pin, Baking Sheet, Medium Bowl

Ruler

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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.



1 Preheat your oven to 425°F and take out the pizza dough from the fridge. Start prepping when your oven comes up to temperature!

2 Roll the dough: Sprinkle some **flour** on your counter. Using a rolling pin, or a long glass bottle (like a wine bottle!) roll out the **dough** into a rough ¼-inch thick rectangle. Place it on a parchment-lined baking sheet and prick all over with a fork. Bake in the centre of the oven until the crust is lightly golden, 10-12 min. (If you're making pizza for 4 people, use 2 baking sheets - one for each pizza dough.)



3 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.

4 Assemble the flatbread: When the **pizza dough** is lightly golden, remove it from the oven and sprinkle evenly with the **bocconcini**, then layer with the **prosciutto**. Top with **peaches**. Return the **flatbread** to the oven and bake until the **bocconcini** melts, 4-6 min.



5 Meanwhile, toss the **arugula** with the **vinegar** (**DO:** measure out) and a drizzle of **oil** in a medium bowl.

6 Finish and serve: Sprinkle the **basil** over the **flatbread** then top with the **arugula salad**. Cut into squares and enjoy!



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