



JUL
2016

Heirloom Tomato Flatbread

with Prosciutto and Pesto

It's hard to go wrong with fresh mozzarella, vibrant tomatoes, and crispy prosciutto. We let these ingredients take center stage in our simple flatbread recipe. If you're making it in advance, let the dough come to room temperature ahead of time - it'll be so much easier to roll out!



Prep: 10 min
Total: 30 min



level 2



nut
free



Pizza Dough



Prosciutto



Fresh Mozzarella



Heirloom Grape
Tomatoes



Pesto

Ingredients

		2 People	4 People
Pizza Dough	1)	10 oz	20 oz
Prosciutto		2 oz	4 oz
Fresh Mozzarella	2)	4 oz	8 oz
Heirloom Grape Tomatoes		4 oz	8 oz
Pesto	2)	3 T	6 T
Olive Oil*		2 t	4 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Baking Sheet

Ruler

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Nutrition per person Calories: 690 cal | Fat: 32 g | Sat. Fat: 8 g | Protein: 31 g | Carbs: 66 g | Sugar: 2 g | Sodium: 1815 mg | Fiber: 3 g



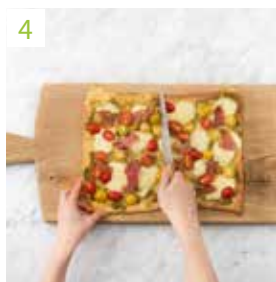
1 Prep: Preheat the oven to 450 degrees. **HINT:** If you're making this recipe in advance, take the pizza dough out of the fridge so it can come to room temperature.

2 Par-bake the dough: Using your hands, stretch out the **dough** into a rough 1/4-inch thick rectangle. Place onto a lightly oiled baking sheet, and prick all over with a fork. Place in the oven for 8-10 minutes, until beginning to brown on the edges. **HINT:** If you have a rolling pin or wine bottle, you can use it to roll out the dough on a lightly floured surface.



3 Prep the remaining ingredients: Wash and dry all produce. Meanwhile, thinly slice the **prosciutto**. Halve the **tomatoes**. Thinly slice the **mozzarella**.

4 Assemble the flatbread: When the **dough** is lightly golden brown, spread it with about **3 Tablespoons pesto**. Top with the **mozzarella, tomatoes, and prosciutto**. Return to the oven for 5-6 minutes, until the cheese melts and the prosciutto crisps.



5 Finish and serve: Remove the **flatbread** from the oven, and drizzle lightly with **olive oil**. Let rest for a moment before cutting into squares. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

