

# Pesto-Prosciutto Flatbread



## Ingredients

Cornmeal

1 recipe Flatbread Dough or 1 lb. purchased pizza dough\*

Olive oil

2 tablespoon olive oil

3 ounce thinly sliced prosciutto, cut into strips

3 tablespoon dried tomato pesto

4 ounce provolone cheese, shredded (1 cup)

1 tablespoon lemon juice

1 cup baby arugula

## Flatbread Dough

Olive oil or nonstick cooking spray

2 cup all-purpose flour

1 package active dry yeast

1 teaspoon sugar

½ teaspoon kosher salt

1 tablespoon olive oil

¾ cup warm water (105°F to 115°F)

## Directions

### Step 1

Preheat oven to 450°F. Lightly grease a baking sheet; sprinkle with cornmeal. On a lightly oiled surface roll and stretch the dough into a 12×8-inch rectangle or oval. Lightly brush with olive oil and cover with plastic wrap.

### Step 2

In a large skillet heat 1 Tbsp. oil over medium heat. Add prosciutto. Cook, stirring occasionally, until browned and crisp. Remove to paper towels to drain.

### Step 3

Spread pesto over dough. Sprinkle with prosciutto and cheese. Bake about 16 minutes or until crust is golden brown.

### Step 4

In a medium bowl whisk together the remaining 1 Tbsp. olive oil and lemon juice. Add arugula and toss to coat. Top pizza with arugula mixture.

## Flatbread Dough

### Step 1

Coat a medium bowl with olive oil or cooking spray. In a food processor combine the next four ingredients (through salt). With the food processor running, add 1 Tbsp. olive oil and the warm water. Process until a dough forms. Remove and shape into a smooth ball. Place dough in the prepared bowl; turn once to coat dough surface. Cover bowl with plastic wrap. Let stand in a warm place until double in size (45 to 60 minutes).

## Nutrition Facts

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Per serving: 352 calories; total fat 17g ; saturated fat 5g ; cholesterol 23mg ; sodium 786mg ; total carbohydrate 36g ; total sugars 2g ; protein 14g ; vitamin c 1.8mg ; calcium 165mg ; iron 2.5mg ; potassium 172mg ; folate, total 113.2mcg ; vitamin b-12 0.4mcg ; vitamin b-6 0.1mg

### \*Tip

Or use purchased flatbreads (such as Flatout® brand) or pita flatbreads. Cook prosciutto as directed in Step 2. Spread 2 flatbreads with pesto, top with prosciutto and bake in 400°F oven 8 minutes or until edges are browned. Top as above.