

Prosciutto & Arugula Flatbread

Author: Jodi Hoffmann
Category: Hors d'Oeuvres
Servings: 24
Preparation Time: 15 min
Cooking Time: 10 min

Ingredients:

1 Naan flatbread.

3 oz of fresh mozzarella cheese

3 slices of prosciutto di parma

Handful of fresh arugula

2 tsp of extra virgin olive oil

Drizzle of balsamic glaze (optional)

Step 1: Preheat the oven to 375 degrees. Place the Naan bread on a sheet pan lined with parchment paper. Brush the top of the Naan bread with olive oil and then top with thinly sliced fresh mozzarella. Bake it for 5 minutes and then remove it.

Step 2: Place the thinly sliced pieces of prosciutto on top of the mozzarella and bake for an additional 5 minutes.

Step 3: Remove it from the oven and top with fresh arugula. Add a pinch of salt over the top and cut into pieces.

Buon Appetito!



Crafting A Blissful Bungalow, LLC
Jodi.Hoffmann@craftingablissfulbungalow.com