

Pear and Prosciutto Flatbread

A delicious and savory flatbread topped with sweet pears and salty prosciutto. Perfect for a quick and flavorful main dish.



Main Dish

20 min

Total time

Easy

Difficulty

380

kcal / serving

Ingredients

- 1 flatbread
- 1 pear, thinly sliced
- 3-4 slices of prosciutto
- 1/4 cup goat cheese
- 1/4 cup arugula
- 1 tablespoon balsamic glaze

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Place the flatbread on a baking sheet.
- 3 Spread the goat cheese evenly over the flatbread.
- 4 Arrange the pear slices and prosciutto on top of the cheese.
- 5 Bake in the preheated oven for 10-12 minutes, or until the edges of the flatbread are crispy.
- 6 Remove from the oven and sprinkle with arugula.
- 7 Drizzle with balsamic glaze.
- 8 Cut into slices and serve.