

## **Peach & Prosciutto Flatbread by Janette Mitchell**

Prep time 45min | Serves 4

### **Ingredients:**

1 premade pizza dough uncooked

6 slices of prosciutto, cut into smaller strips

3 peaches washed, dried and sliced into ¼" wedges, skin left on

¾ cup of crumbled Blue cheese into ¼" size pieces

1 cup arugula

3 Tbsp maple syrup

Fresh ground pepper

### **Method:**

Preheat oven to 425°F

1. Generously grease a large sheet pan with oil.
2. Remove the pizza dough from bag, and using oiled hands, stretch the dough out as thin as possible from the centre of the dough to a flatbread type shape, but it could fill the entire sheet pan.
3. Once you have shaped the dough, let it rest for about 10 mins.
4. Dock the dough generously with a fork, and then place in middle of the preheated oven to par bake for 10 mins, or just until crust starts to turn a light golden.
5. While the dough is baking, prepare the rest of the ingredients.
6. Once the dough is par baked, take out and set oven to broil.
7. arrange the peach slices and the blue cheese on the flatbread.
8. Place the flatbread back into middle of the oven on broil, for 3-5 mins until cheese is melty and peaches are softened, and crust is a deeper golden brown.
9. Remove flatbread and place the prociutto and arugula on top, then drizzle the maple syrup, and add fresh ground pepper. Cut, serve, and enjoy!