



More than Food

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Peach and Prosciutto Flatbread

with Fresh Mozzarella and Balsamic-Arugula Salad

On this flatbread, salty prosciutto pairs perfectly with juicy peaches, while gooey melted cheese is offset by a tangy, peppery arugula salad. A final sprinkle of torn basil leaves is the pièce de résistance.

25 min

level 2

nut free



Whole Wheat Pizza Dough



Peach



Prosciutto



Arugula



Fresh Mozzarella



Basil



Balsamic Vinegar

Ingredients

		2 People	4 People
Whole Wheat Pizza Dough	1)	10 oz	20 oz
Peach		1	2
Prosciutto		4 oz	8 oz
Arugula		2 oz	4 oz
Fresh Mozzarella	2)	4 oz	8 oz
Basil		1 bunch	2 bunches
Balsamic Vinegar		1 t	2 t
Olive Oil*		½ T	1 T

*Not Included

Allergens

1) Wheat

2) Dairy

Tools

Baking Sheet,
Medium Bowl

Ruler

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Nutrition per person Calories: 689 cal | Carbs: 70 g | Fat: 26 g | Protein: 36 g | Fiber: 12 g



2

1 Preheat oven to 400 degrees. **HINT:** If you know you're making this recipe in advance, take the **pizza dough** out of the fridge to come to room temperature.



3

2 Using your hands, stretch out the **pizza dough** into a rough ¼-inch thick rectangle. Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for about 15 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 out on a lightly floured surface.

3 Meanwhile, halve, pit, and slice the **peach** into ½-inch wedges. Pick the **basil leaves** and discard the stems. Tear the **mozzarella** into small pieces.



4

4 Assemble the flatbread: when the **pizza dough** is lightly golden brown, sprinkle with the **mozzarella** and **peaches**. Layer the **prosciutto** on top. Return the **flatbread** to the oven for 5-6 minutes, until the **mozzarella** melts and the **prosciutto** crisps.

5 Meanwhile, toss the **arugula** with **1 teaspoon balsamic vinegar** and **½ tablespoon olive oil** in a medium bowl. Season with **salt** and **pepper**.

6 Tear the **basil** over the **flatbread** then top with the **arugula**. Cut into squares and enjoy!



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