



Cooking Made Easy

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## Heirloom Tomato Flatbread

with Fresh Mozzarella, Prosciutto & Pesto



It's hard to go wrong with fresh mozzarella, vibrant heirloom tomatoes, and crispy prosciutto. We're letting these ingredients shine in a simple flatbread recipe that couldn't be easier to prepare. If you know you'll be making this recipe in advance, let your dough come to room temperature for a few hours—it'll be easier to roll out!

25 min

level 2

one pan wonder



Pizza Dough



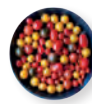
Prosciutto



Pesto



Fresh Mozzarella



Heirloom Tomatoes



Arugula



Basil

## Ingredients

	2 People	4 People
Pizza Dough	1)	2
Prosciutto	4 oz	8 oz
Pesto	2) 3)	6 T
Fresh Mozzarella	3)	16 oz
Heirloom Tomatoes	4 oz	8 oz
Arugula	2 oz	4 oz
Basil	1 bunch	2 bunches
Olive Oil*	½ T	1 T

\*Not Included

## Allergens

- 1) Wheat
- 2) Nuts
- 3) Milk

## Tools

Baking Sheet

**Nutrition per person** Calories: 900 cal | Carbs: 64 g | Fat: 49 g | Protein: 45 g | Fiber: 3 g

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**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.

**2** Using your hands, stretch out the **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 to par-bake 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, thinly slice the **prosciutto**. Halve the **heirloom tomatoes**. Thinly slice the **mozzarella**. Tear the **basil leaves**.

**4** Spread the **par-baked flatbread** with **pesto** and top with the **sliced mozzarella, heirloom tomatoes, and prosciutto**. Return to the oven until cheese begins to bubble and prosciutto crisps, 6-8 minutes.



**5** Toss the **arugula** with ½ tablespoon **olive oil** and season with **salt** and **pepper**, then sprinkle over the **flatbread** along with the **basil**. Cut the flatbread into squares and enjoy!

