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Heirloom Tomato Flatbread

with Fresh Mozzarella, Pesto, and Arugula

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



30 min



level 2



veggie



Pizza Dough



Fresh Mozzarella Cheese



Pesto



Heirloom Grape Tomatoes



Basil



Arugula



Balsamic Vinegar



Walnuts

Ingredients

		2 People	4 People
Pizza Dough	1)	1	2
Fresh Mozzarella Cheese	2)	4 oz	8 oz
Pesto	2)	3 T	6 T
Heirloom Grape Tomatoes		4 oz	8 oz
Basil		½ oz	1 oz
Arugula		2 oz	4 oz
Balsamic Vinegar		1 t	2 t
Walnuts	3)	1 oz	2 oz
Olive Oil*		2 t	4 t

*Not Included

Allergens

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

Tools

Baking Sheet, Medium Bowl

Nutrition per person Calories: 713 cal | Fat: 36 g | Sat. Fat: 9 g | Protein: 28 g | Carbs: 68 g | Sugar: 3 g | Sodium: 1207 mg | Fiber: 5 g

Ruler

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1

1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Halve the **tomatoes**. Slice the **mozzarella** into small pieces.



2

2 Roll out the dough: Using your hands, stretch out the **dough** into a rough ¼-inch thick rectangle (approximately 8" x 12"). Place onto a lightly oiled baking sheet and place in the oven for 5-8 minutes, until beginning to brown on the edges. **HINT:** If you have a rolling pin or wine bottle, you can use it to roll the out dough on a lightly floured surface.



3

3 Top the flatbread: Spread the **flatbread** with **3 Tablespoons pesto** and top with the **sliced mozzarella** and **tomatoes**. Return to the oven until the cheese begins to brown and bubble, for 6-8 minutes.



5

4 Dress the salad: Toss the **arugula** in a medium bowl with a drizzle of **balsamic** and **olive oil**. Season to taste with **salt** and **pepper**.

5 Garnish the flatbread: Tear the **basil leaves** into small pieces. Roughly chop the **walnuts**. Sprinkle the **walnuts** and **basil** over the **heirloom tomato flatbread** and top it with the dressed **arugula**. Cut the flatbread into squares and enjoy!