



## Peach and Prosciutto Flatbread

with Balsamic-Arugula Salad

Behold the ultimate summertime flatbread! Salty prosciutto and juicy peaches offer a delicious sweet-and-salty contrast. Peppery arugula is the cherry on top!



**Prep:** 5 min  
**Total:** 30 min



level 2



nut free



Pizza Dough



Prosciutto



Fresh Mozzarella  
Cheese



Arugula



Balsamic Vinegar



Peach

## Ingredients

	2 People	4 People
Pizza Dough	10 oz	20 oz
Peach	1	2
Prosciutto	4 oz	8 oz
Fresh Mozzarella Cheese	4 oz	8 oz
Arugula	2 oz	4 oz
Balsamic Vinegar	1 t	2 t
Olive Oil*	2 t	4 t

\*Not Included

## Allergens

1) Wheat

2) Milk

## Tools

Baking sheet, Fork,  
Medium bowl

Ruler

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**Nutrition per person** Calories: 726 cal | Fat: 30 g | Sat. Fat: 12 g | Protein: 42 g | Carbs: 72 g | Sugar: 7 g | Sodium: 2428 mg | Fiber: 4 g

2



**1 Preheat:** Preheat the oven to 450 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 Par-bake the dough:** Using your hands, stretch out the **dough** into a rough 1/4-inch thick rectangle. **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. Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for about 8-10 minutes, until the dough begins to brown on the edges.

3



**3 Prep the peach:** **Wash and dry all produce.** Meanwhile, halve, pit, and slice the **peach** into wedges.

**4 Finish the flatbread:** When the **pizza dough** is lightly golden brown, tear the **mozzarella cheese** into small pieces and sprinkle over the dough. Layer the **prosciutto** on top and finish with the **peach wedges**. Return the **flatbread** to the oven for 5-6 minutes, until the cheese melts and the prosciutto crisps.

4



**5 Dress the arugula:** Meanwhile, toss the **arugula** with **1 teaspoon balsamic vinegar** and a drizzle of **olive oil** in a medium bowl. Season to taste with **salt** and **pepper**.

5



**6 Finish and serve:** Top the **peach** and **prosciutto flatbread** with the **balsamic-arugula salad**. Cut into squares and enjoy!

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