

# Prosciutto and Caprese Flatbread

Serves: 3-4

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## Ingredients:

- 1 large flatbread (or 2 smaller flatbreads, like naan bread)
- 1 tbsp olive oil
- 1 clove garlic, minced
- 4 oz fresh mozzarella, torn
- 3 slices prosciutto, torn
- ½ cup grape tomatoes, quartered
- 2 large basil leaves, chiffonade
- aged balsamic vinegar, for serving

## Directions:

1. Preheat oven to 425 degrees. In a small bowl, combine olive oil and garlic. Place flatbread on a sheet tray. Brush the top of the flatbread all over with olive oil mix, making sure to get all of the garlic from the bowl. Top flatbread with torn mozzarella and prosciutto. Bake for 7-8 mins until the cheese has melted. Switch the oven to broil, and broil for an additional 2-3 mins until the cheese starts to get bubbly and brown.
2. Immediately after removing the flatbread from the oven, top with chopped tomatoes and basil. Cut; and drizzle with balsamic vinegar, if desired. Serve!

## Recipe notes:

\*I found one large, rectangular flatbread at the store that said it served 4. If you can't find something like that, 2 naan flatbreads would work great here.

\*To chiffonade basil, stack the basil leaves, roll them into a semi-tight roll, then thinly slice the leaves to get thin strips of basil.

\*Fresh mozzarella usually comes in a ball. It's different than the shredded stuff you get in a bag in the cheese section.

\*I don't care for warm and/or roasted tomatoes, so I chose to add my tomatoes after the flatbread came out of the oven. If you love roasted tomatoes, you could certainly put them on the pizza with the cheese and prosciutto.

\*In the spirit of Ina Garten, a good quality aged balsamic vinegar is delicious drizzled on top of this flatbread. High quality aged balsamics are a little thicker, nice and sweet, and TOTALLY worth the extra couple of dollars.