

## FIG FLATBREAD

### Ingredients

1. (1) Flatbread Pizza Crusts (we used Brooklyn Bred – Traditional Pizza Crusts (from Giant))
2. 4 oz fig preserves/Fig Spread (we used Fig Pirate Spread, made by Jason in Ocracoke)
3. 4-5 fresh figs, quartered or sliced
4. 1/3 cup Blue Cheese Crumbles (or goat cheese if you prefer)
5. 6 pieces of prosciutto (torn into small bite size pieces)
6. Fresh Arugula
7. ¼ cup fresh grated Parmesan
8. Balsamic Glaze

### Directions

Preheat oven or grill to 400 deg. We use a pizza stone in the oven. Spread fig preserves evenly over the flatbread. Add the figs, blue cheese crumbles, and prosciutto evenly over the flatbread. Place flatbread in oven or on grill and cook for about 4 min. Top with arugula and grated parm and cook another 4 minutes or so until the crust starts to brown and the cheese is melted. Remove and top with balsamic glaze.

