



Peach and Prosciutto Flatbread with Goat Cheese and Basil

I.M. Ripe

⅓ cup dark balsamic vinegar
 2 tablespoons olive oil, divided
 1 8.8-ounce package of flatbread/
 2 per package
 4 tablespoons spreadable
 goat cheese

2 heaping handfuls of fresh basil, torn
 3 ounces (8-10 slices) thinly sliced
 prosciutto, cut into strips
 2 I.M. Ripe Peaches, pitted and
 thinly sliced
 Sea salt or kosher salt

Preheat oven to 450°F. In a small saucepan, cook vinegar over low heat for 20-25 minutes or until reduced to 2 tablespoons, stirring occasionally. Be careful not to let the balsamic over-reduce and burn. In a large skillet, heat 1 tablespoon olive oil and lightly brown both sides of the flatbreads. Place

flatbreads on a baking sheet and brush 1 side with a light layer of remaining olive oil. Spread each flatbread with the goat cheese and then layer with the basil, prosciutto and peach slices, adding salt to taste. Bake for 10-15 minutes or until flatbread edges are brown and prosciutto is crisp. Drizzle reduced balsamic vinegar onto the flatbreads. Makes 6-8 servings.

