

PROSCIUTTO PEACH FLATBREAD WITH BALSAMIC DRIZZLE

1 prepared pizza crust (homemade or store bought)

1/2 c. balsamic vinegar

1 T. olive oil

6 slices of prosciutto

8 oz. smoked mozzarella, sliced in 1/4" thick slices

1 ripe peach, unpeeled and sliced

3-5 basil leaves, thinly sliced



To make balsamic reduction: In a small saucepan, bring balsamic vinegar to a boil over med-high heat. Boil until reduced to 1/4 cup. Set aside.

Preheat oven to 500 degrees.

Brush prepared pizza crust with oil. Lay prosciutto slices over crust. Top with slices of smoked mozzarella and peach slices. Drizzle two-thirds of balsamic reduction over pizza.

Bake in oven at 500 degrees for 9-11 minutes.

Remove from oven. Drizzle with remaining balsamic reduction and sprinkle with sliced basil leaves.

Makes 1—14" pizza.