

Kalamata & Arugula Flatbread

Ingredients:

1 each
2 tbsp.
1 clove
1/4 cup
1/4 cup
1 cup
1/2 tsp.
1/4 tsp.
1/4 cup

Flatbread or Naan 8"
Ambrosia® Extra Virgin Olive Oil- Divided
Garlic Sliced
Ricotta Cheese Whole Milk
Ambrosia® Pitted Kalamata Olives Sliced
Arugula Leaves
Ambrosia® Lemon Juice
Salt Kosher
Asiago Cheese Shredded

Instructions:

- Preheat convection oven to 500°F with a pizza stone inside.
- Brush flatbread with 1 tablespoon oil and garlic, spoon out dollops of ricotta, evenly. Top with olives.
- Bake in hot oven for about ten minutes or until cheese is melted, about 6 minutes.
- In a small mixing bowl, combine arugula, 1 tablespoon olive oil, lemon juice, and salt.
- Top with arugula salad and garnish with Asiago.
- Cut and serve hot.



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