

Peach and Prosciutto Flatbread with Goat Cheese and Basil

Ingredients:

1/3 c. dark balsamic vinegar	3 oz. (8-10 slices) thinly sliced prosciutto, cut into strips
2 T. olive oil, divided	
1 (8.8-oz.) pkg. flatbread/2 per pkg.	2 I.M. Ripe peaches, pitted and thinly sliced
4 T. spreadable goat cheese	Sea salt or kosher salt
2 heaping handfuls fresh basil, torn	

Directions:

Preheat oven to 450 degrees. 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 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.