

TALEGGIO + GORGONZOLA FLATBREAD

It's basically pizza without the sauce. If you are pressed for time, pre-made pizza dough from the deli works swimmingly for this recipe! The cranberries, herbs, and vinegar help to cut through the richness of the cheese.

 15 minutes 1 hour 8 portions

INGREDIENTS

- 1 pizza dough, raw (from deli or homemade)
- 4 ounces blue or gorgonzola cheese, crumbled
- 4 ounces Taleggio cheese, thinly sliced
- 1/2 cup dried, sweetened cranberries
- 1 teaspoon fresh rosemary, chopped
- 2 tablespoons Balsamic vinegar

COOKING METHOD

- 1° Preheat the oven to 400 degrees.
- 2° Roll out the crust to desired thickness; the thinner the crust, the crisper the flatbread will be!
- 3° Spread the cheeses, cranberries, and rosemary over the crust.
- 4° Bake for 15-20 minutes, or until the cheese is bubbly and the crust is lightly browned.
- 5° Drizzle with the balsamic vinegar. Cut the flatbread into four long strips. Cut each strip into four squares. Cut each square into two triangles.

NUTRITIONAL INFORMATION

	PER 100 g	PER PORTION (50 g)	% DRI
ENERGY	319 kcal	158 kcal	8 %
FAT	18 g	9 g	14 %
FATTY ACIDS, TOTAL SATURATED	11 g	5 g	27 %
CHOLESTEROL	48 mg	24 mg	8 %
SODIUM	465 mg	230 mg	10 %
CARBOHYDRATE	24 g	12 g	4 %
SUGARS	16 g	8 g	—
FIBER	1 g	1 g	3 %
PROTEIN	15 g	8 g	—