



FLATBREAD

30 MINUTES

MAKES 1-4 SERVINGS

This flatbread is the perfect mid-day snack, dinner for one, or tag along to a potluck.

INSTRUCTIONS

Whipped Sweet Potato Ricotta:

In a small bowl, combine all ingredients and mix until well combined and fluffy.

Assembly:

Spread sweet potato ricotta over flatbreads. Top with remaining ingredients.

Enjoy immediately!

INGREDIENTS

Flatbread:

2 Pieces of Flatbread, toasted lightly

Whipped Sweet Potato Ricotta:

1 Sweet Potato, baked, steamed, or boiled and mashed

¼ Cup of Ricotta Cheese

Heavy Pinch of Salt

Pinch of Nutmeg

Mushroom Crostini:

8 Slices of Prosciutto

1 Pear, thinly sliced

¼ Cup of Goat Cheese, crumbled

1 Shallot, peeled & thinly sliced

Salt & Pepper, to taste

2 Tbsp of Honey

¼ Cup of Chopped Walnuts, toasted

1 Cup of GoodLeaf Micro Arugula



Vertically Farmed. Straight-up Good.™