

Our State eats

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Peach Flatbread *with* Blue Cheese and Balsamic Drizzle

Yield: 6 servings.

- 4 small flatbreads, naan, or pre-cooked thin crust pizza
- 2 ripe peaches, thinly sliced
- ½ cup crumbled blue cheese (or goat cheese)
- ½ cup balsamic vinegar, plus extra
- 2 tbsps sugar
- 1 cup packed arugula, roughly chopped
- Salt and pepper, to taste
- Olive oil

Preheat oven to 400°.

Brush each flatbread lightly with olive oil, then top each with a quarter of the sliced peaches and a quarter of the cheese.

Season with salt and pepper. Place flatbreads on baking sheets and bake for ten minutes, until the crust is golden and the cheese is melted.

Meanwhile, combine balsamic vinegar and sugar in a small sauce pan, bring to a boil, then simmer on low until

the mixture has reduced by half (approximately five minutes). Transfer to a small pitcher or bowl.

In a separate bowl, toss arugula with a splash of balsamic vinegar and splash of olive oil. Season with salt and pepper.

Remove flatbreads from oven, then top each with arugula salad and generous drizzle of the balsamic reduction.

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