

STUART
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Chef Stuart's Classic Italian Flatbread • Serves 4

Flatbreads are comprised of flour, water and salt. Unfortunately, they are quite time-consuming. However, there are many substitutes to use that will give the same results in less time, like tortillas, lavash or pita bread. Whole-wheat pizza dough works well, too. By using large tortillas, heating them on your Chef Series™ 11"/28 cm Stainless Steel Fry Pan with Cover for two minutes, sprinkling some delicious ingredients on top and finishing them under the broiler, you can have a fun, gourmet party appetizer!

1- 10" Whole wheat tortilla
2 tbsp. extra virgin olive oil + 1 tsp., separated
2 tbsp. balsamic vinegar
Salt and pepper

2 cups arugula lettuce
¾ cups grated parmesan cheese
4 slices prosciutto or smoked ham

1. Heat 1 tsp. olive oil in your Chef Series™ 11"/28 cm Stainless Steel Fry Pan on medium-high.
2. When pan is heated, place tortilla on pan and heat for 2 minutes or until it is crispy and browned underneath.
3. In the Micro Pitcher using a Wire Whisk, combine olive oil, balsamic vinegar and a pinch of salt and pepper.
4. Remove pan from heat.
5. Place tortilla onto the Domed Cutting Board and top with arugula and parmesan cheese. Drizzle with balsamic oil mixture, and top with prosciutto.
6. Using your the Chef Series™ Pro Chef's Knife cut into 4 pieces.



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