



Prosciutto & Brie Flatbread

Description



This is a wonderful twist on pizza and so easy to put together...perfect for a quick appetizer, lunch or dinner! It makes a great appetizer.

Ingredients:

- 1/2 large red onion, sliced into thin strips
- 1-1 1/2 pkgs. prosciutto (we used about 1 & 1/4 packages)
- 1 clove garlic, minced
- 1 large wedge creamy brie cheese

- 1/4 C. shredded mozzarella cheese
 - 4 mini multi-grain flatbreads (the size that would be used for a sandwich, not a wrap)
 - 1 generous handful of Spinach/Arugula mix, rinsed
 - 1 1/4 C. cherry tomatoes, halved
 - About 7 T. The Olive Tap's [Tuscan Herb Infused Olive Oil](#)
 - 1/2 T. chopped, fresh basil
 - Cracked black pepper, to taste
- *Olive Tap Tip – Try a drizzle of our plain or flavored Riserva [Balsamic Vinegars](#)

Directions:

1. Start by heating 2 T. Tuscan Herb Olive Oil in a medium-sized skillet over medium heat. Add onion and minced garlic, sauté for about 5 minutes or until slightly caramelized (but not burnt). Tear prosciutto into small pieces and add to skillet. Sauté for 8-10 minutes or until prosciutto is crispy. Remove from heat and set aside.
2. Preheat the oven to 400 degrees F. Remove 3 out of the 5 sides of skin from the wedge of brie cheese with a sharp knife, if desired. (We're not big fans of the skin taste, but you can't remove it all or it'll fall apart.) Slice into thin strips/small pieces.
3. Spray non-stick cooking spray on a large baking sheet and place mini flatbreads on the sheet. Drizzle flatbreads with the Tuscan Herb Olive Oil so they are evenly covered but not saturated (a little less than 1 T. per flatbread). Cover flatbreads with brie cheese, about 5-6 small pieces per flatbread, leaving space in between for the cheese to melt. Divide the 1/4 C. mozzarella between the four flatbreads — sprinkling evenly to fill in the gaps between the pieces of Brie.
4. Once your cheese is on, add the spinach/arugula mix. You'll want around 8-10 leaves per pizza, pending their size, as you don't want this to be a leafy overload. Then add the prosciutto/onion mix, and top with halved cherry tomatoes. Bake your flatbreads for 12 minutes, then broil for about a minute before you finally remove from the oven.
5. Behold the cheesy glory. (Yes, that's a step in this recipe.)

Enjoy those heavenly flatbreads with a glass (or two) of your favorite wine. Cheers!

An Olive Tap Customer Original Recipe by Jackie

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/prosciutto-brie-flatbread/>

[Back to Recipes](#)

Date

06/07/2025