



# Raspberry, Pistachio & Arugula Flatbread

OREGON  
Growers®  
- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

10 minutes

## COOK TIME

12 minutes

## SERVES

1 to 3

## INGREDIENTS

- 1 flatbread crust
- 2 tablespoons mascarpone cheese
- 2 tablespoons **Oregon Growers Red Raspberry Jam**
- ¼ cup finely shredded parmesan cheese, plus more for topping
- ¼ cup chopped pistachios
- ½ cup arugula
- Balsamic glaze

## PREPARATION

1. Preheat the oven to 400 degrees.
2. In a small bowl, stir together mascarpone cheese and red raspberry jam. Spread over the flatbread crust. Sprinkle with parmesan cheese and chopped pistachios.
3. Bake for 10 to 12 minutes until the cheese is melted and the crust is golden.
4. Before serving, sprinkle the top with arugula and drizzle with balsamic glaze. Top with additional shredded parmesan cheese and chopped pistachios if desired.

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