

**Mushroom and Prosciutto Flatbread Pizza**  
Recipe Courtesy of Chef Jernard Wells

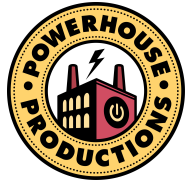
**Yield: 4 servings**

**Ingredients**

Olive oil  
2 large flatbread  
½ cup chiffonade basil, divided  
Kosher salt  
Cracked black pepper  
2 tablespoons minced garlic  
16 ounces of your favorite marinara or tomato sauce  
1 teaspoon minced rosemary  
1 teaspoon granulated sugar  
1 pint bella mushrooms, caps cleaned & sliced  
12 slices fresh mozzarella  
8-10 slices prosciutto  
1 cup spinach  
Parmesan for grating

**Method:**

1. Preheat the oven to 375 degrees. Lay the flatbread onto a sheet tray. Drizzle with olive oil and sprinkle with salt and ¼ cup basil. Brush the bread to distribute the oil and basil. Put in the oven for about 3-5 minutes to soften.
2. Drizzle a large saute pan or medium sauce pot with olive oil and heat over medium high heat. Add the garlic and begin to saute for 1-2 minutes. Then add the tomato sauce and the remaining ¼ cup of basil.
3. Add the rosemary, sugar and stir. Season with salt and pepper as desired.
4. Bring the sauce up to a simmer and cook on medium heat for 10 to 15 minutes so the raw tomato cooks down and thickens.



5. Spoon some of the sauce onto the flatbreads. Sprinkle on the mushrooms and layer on the mozzarella slices and prosciutto. Sprinkle spinach on top and grate fresh parmesan over the top.
6. Bake in the oven just until the mozzarella has melted and is golden and bubbly for roughly 10 minutes.
7. Once removed from the oven, allow to cool slightly. Cut into pieces and serve right away!