

Tomato Bresaola Flatbreads

Servings: 4 Mini Flatbreads | **Difficulty:** Easy | **Prep Time:** 10 minutes | **Total Time:** 25 minutes

About the Dish:

These Tomato Bresaola Flatbreads are proof that weeknight dinners don't have to be complicated to feel special. Juicy tomatoes and creamy mozzarella meet savory, warm-spiced Volpi Bresaola and a bright, herbaceous zhoug-inspired sauce, all piled onto crisp flatbreads for an easy dinner that feels a little more elevated. Make them a weeknight staple for family dinners or an easy evening with the girls.

Ingredients:

- (3 oz) Volpi Bresaola
- (4) Naan Rounds
- (3 oz) Fresh Mozzarella, sliced
- (1/2 cup) Cherry Tomatoes, halved
- (1 cup) Baby Arugula
- (3 tbsp) Chimichurri
- (2 tsp) Parmesan Cheese, grated
- (1 ½ tsp) Olive Oil
- (1 tsp) Ground Cumin
- Salt & Pepper

Directions:

- 1) Preheat oven to 400°F.
- 2) Make a quick zhoug-inspired sauce by stirring ground cumin into chimichurri until well combined.
- 3) Place the naan rounds on a parchment-lined baking sheet and spread each with the zhoug-inspired sauce. Divide the tomatoes and fresh mozzarella evenly among the flatbreads, then drizzle lightly with olive oil and season with black pepper.
- 4) Bake for 7 to 9 minutes, or until the mozzarella is melted and the edges are crisp.
- 5) Remove from the oven and top each flatbread with Volpi Bresaola, fresh arugula, and grated parmesan cheese. Serve warm!