

Peach & Goat Cheese Flatbread

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Ingredients: Makes 2 flatbreads

- 1 package Tandoor Baked Naan, Original
- 2 fresh ripe peaches, sliced thinly
- 4 oz goat cheese, crumbed
- 2-3 Tablespoons Fresh basil
- Balsamic reduction for drizzling (can be purchased from the grocery store already reduced and bottled or [click here](#) for directions to make your own.)
- Extra virgin olive oil
- Salt and pepper to taste.

Directions

1. Heat oven to 400 degrees
2. Place the two pieces of Naan on a baking sheet and brush them with olive oil, coating the entire top.
3. Place half the peach slices evenly on the olive oiled side of the Naan, sprinkle half goat cheese crumbs over the peaches, repeat on other flatbread.
4. Bake for 10 minutes or until goat cheese begins to bubble (don't let it get too brown or burn)
5. Drizzle balsamic reduction over the flatbreads, garnish with chopped [basil ribbons](#), finish with a few turns of freshly cracked pepper and salt to taste.
6. Slice them up into little bite size pieces and enjoy!

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