

## Smoked Salmon Flatbread



Servings:

**12**

Prep Time:

**10 minutes**

Cook Time:

**8-12 minutes**

### Ingredients

- 1 package **The Pizza Gourmet Wood Grilled Flatbread** (3 ea)
- 1 package **True North Cold Smoked Pastrami Style Salmon**
- 8 oz **Burrata** , sliced
- 6.5 oz **Pesto**
- 3 oz **Sundried Tomatoes**
- ¼ cup **Pine Nuts**
- - **Salt & Pepper to Taste**
- 2 cups **Arugula**

### Method of Preparation

#### Step 1

Preheat oven to 425°F.

Spread a thin layer of pesto on each flatbread.

#### Step 2

Slice burrata into pieces and place over pesto.

#### Step 3

Garnish with pine nuts and sundried tomatoes. Season with salt and pepper.

#### Step 4

Bake for 8-12 minutes directly on rack for a crispy crust.

Remove from oven and top with arugula.

#### Step 5

Slice True North Cold Smoked Salmon into pieces and place on top of arugula.

Slice each flatbread and enjoy!

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