

# upclose & tasty

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## Flatbread with Ricotta and Pomegranate Salsa

### Ingredients

3/4 cup pomegranate arils/seeds  
1/4 cup dried cranberries  
1 serrano seeds removed and chopped  
1/4 cup fresh cilantro chopped  
1 lime juiced  
Salt and pepper to taste  
Flatbread or fresh pizza dough  
Olive oil  
Ricotta

### Preparation

1. Preheat oven to 450 degrees F.
2. Place a pizza stone or baking sheet in the oven and allow to warm for 1-hour.
3. In a medium bowl, combine the pomegranate seeds, dried cranberries, serrano, cilantro, lime juice and mix well.
4. Add salt and pepper to taste.
5. Place flatbread or rolled out dough on parchment paper for easy transitioning into and out of the oven.
6. Lightly brush the dough with olive oil before placing in the oven.  
**Note:** You could also brush the crust with an egg wash to get the crust a little extra crispy.
7. Toast the dough until the edges are lightly toasted, about 5-10 minutes.  
**Note:** Oven temps are different, so be sure to keep an eye on it, because it will cook fast.
8. Remove the dough from the oven and place on a cutting board.
9. Spread ricotta lightly and evenly over the warm flatbread.
10. Sprinkle a bunch of arugula over the ricotta and cut into serving pieces.
11. Top each slice with pomegranate salsa..

**Enjoy!**