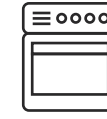


CHARGRILLED FLAT BREAD WITH GREEN PEA PESTO

LUIS HERRERA. BATIMORE COUNTY



4 PEOPLE



GRILL



40 MINUTES



APPETIZER

INGREDIENTS

GREEN PEA PESTO

- 1 cup blanched peas
- 1/4 cup olive oil
- 1 garlic clove, roasted
- 1/4 teaspoon kosher salt
- 1/4 cup parmesan cheese

POMEGRANATE BALSAMIC GLAZE

- 1 cup balsamic vinegar
- 1 1/2 cups pomegranate juice
- 1/4 cup brown sugar

FLAT BREAD

- 1 flat bread
- 8 oz sheep's cheese, sliced
- 4 oz pea pesto
- 1 yellow pepper, sliced in strips
- 4 purple tomatoes, sliced
- 4 oz baby arugula
- 4 oz pomegranate balsamic glaze



DIRECTIONS

Pea Pesto:

Using an immersion blender, pulse all ingredients until paste texture is achieved.

Pomegranate Glaze:

In a sauce pan, mix glaze ingredients together. Let simmer until reduced by half. On a low heat, continue cooking for 20 minutes until glaze coats back of spoon. Set aside and let cool down (preferably overnight).

For the Flat Bread:

Pre-heat grill to 300°.

Lightly brush flat bread with olive oil and char on the grill. Remove from heat. Spread pea pesto over bread. Layer with sliced tomatoes and top with cheese. Heat grill to a 100°.

Place bread on the grill rack and let the cheese melt, approximately 3 to 5 minutes. Place on serving platter.

In a bowl mix arugula, yellow peppers, and balsamic glaze. Toss to coat and top the flat bread with the salad.

Cut & serve.