Peach and Prosciutto Flatbread with Goat Cheese and Basil

**Ingredients:**
- 1/3 c. dark balsamic vinegar
- 2 T. olive oil, divided
- 1 (8.8-oz.) pkg. flatbread/2 per pkg.
- 2 T. spreadable goat cheese
- 2 heaping handfuls fresh basil, torn
- 3 oz. (8-10 slices) thinly sliced prosciutto, cut into strips
- 2 I.M. Ripe peaches, pitted and thinly sliced
- Sea salt or kosher salt

**Directions:**
Preheat oven to 450 degrees. In a small saucepan, cook vinegar over low heat for 20-25 minutes or until reduced to 2 tablespoons, stirring occasionally. Be careful not to let the balsamic over-reduce and burn. In a large skillet, heat 1 tablespoon olive oil and lightly brown both sides of the flatbreads. Place flatbreads on a baking sheet and brush 1 side with a light layer of remaining olive oil. Spread each flatbread with the goat cheese and then layer of remaining olive oil. Spread each flatbread with the goat cheese and then layer with the basil, prosciutto and peach slices, adding salt to taste. Bake for 10-15 minutes or until flatbread edges are brown and prosciutto is crisp. Drizzle reduced balsamic vinegar onto the flatbreads.

**Makes 6-8 servings.**