

# BACON & BRUSSELS FLATBREAD

Yield: 1 serving

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

## INGREDIENTS:

- 1 flatbread
- 2 tablespoons olive oil
- ½ cup **Roth Grand Cru**®, shredded
- ¼ cup leftover Brussels sprouts, shredded
- ¼ cup cherry tomatoes, halved
- 2 tablespoons bacon or prosciutto, diced

## METHOD:

- Preheat oven to 425 degrees. Drizzle flatbread with olive oil and top with **Roth Grand Cru**.
- Sprinkle remaining ingredients on flatbread.
- Bake until cheese is melted, approximately 10 minutes.
- Allow to rest 3-4 minutes, then slice and serve.

