



Cherry-Wood Smoked Bacon & White Truffle Flatbread

Makes 4 Servings

4 Each	Flatbread Pizza Crusts
As Needed	Olive Oil For Brushing Crust
1/2 Cup	Basil Pesto
4 Cups	Mozzarella Cheese, Shredded
2 Cups	Cherry-Wood Smoked Bacon, Cut in Lardons, Browned, Drained
To Taste	Crushed Red Pepper Flakes
8 Cups	Arugula
1 Tbs.	White Truffle Oil
To Taste	Kosher Salt
To Taste	Freshly Ground Black Pepper
4 Tbs.	Shaved Parmesan

Method:

- Preheat oven to 400°F oven
- Lay the flatbread pizza crusts on baking sheets
- Brush with the olive oil
- Spread 2 Tbs. of basil pesto onto each crust
- Spread 1 cup of shredded mozzarella onto each crust
- Add the bacon and crushed red pepper flakes
- Place in a 400°F oven for 8 minutes, or until the edges of the crust brown, and the cheese bubbles
- In a mixing bowl, combine the arugula, white truffle oil, salt and pepper
- Cut the flatbread pizza, and top with dressed arugula
- Garnish with shaved parmesan