

Easy Flatbread Fruit Pizza



Ingredients:

2 Tablespoons Slivered Almonds

1 Whole Wheat Naan Flatbread

½ Teaspoon Melted Coconut Oil

¼ Teaspoon Cinnamon

Pinch of Salt

¼ Cup Whole-Milk Ricotta Cheese

2 Teaspoons Prepared Lemon Curd

8 Ounces Fresh Mixed Berries, (Strawberries Sliced in Half or Quarters)

Fresh Mint Leaves

Instructions:

- 1. Preheat your toaster oven or oven to 400F.**
- 2. Brush the top of the flatbread with coconut oil and sprinkle with cinnamon and salt.**
- 3. Bake the flatbread for 7 to 8 minutes until golden and crisp on the edges. Remove the flatbread and cool completely before topping (about 5 minutes).**
- 4. While the flatbread cools, whisk together the ricotta and lemon curd until smooth.**
- 5. To assemble the pizza: slice the flatbread into six pieces but do not separate the slices. Spread ricotta mixture onto the flatbread and top with berries, almonds, and mint.**
- 6. Before serving gently run your knife through the previous cuts in the flatbread. Service immediately and enjoy!**

