

Nonni's Cranberry Chutney Artisan Flat Breads

By MCFM Vendor Nonni's Gourmet Kitchen

The perfect breakfast, lunch or appetizer. Your guests will love this cheesy, crunchy saucy treat.
Serves 8 Active time: 19 minutes. Total time: 30 minutes

Ingredients

- 2 Artisan Flat Breads (14.1 oz)
- 2 Jars (11 oz) Nonni's Spicy Bog Cranberry Chutney (one per bread)
- 1 lb Arugula
- 1 C Walnut halves
- 8 oz Provolone cheese slices
- 2 oz Shredded Parmesan
- 9 oz Turkey Breast lunch meat slices

Directions

1. Preheat oven to 425 degrees F. Spray two cookie sheets with vegetable spray.
2. Chop the walnuts and toast them in a non-stick frying pan over low heat for 4 minutes or until aromatic.
3. Place the artisan breads on the cookie sheet and spoon one jar of spicy bog cranberry chutney on each artisan bread.
4. Remove the stems from and roughly chop the arugula. Sprinkle half on each flat bread.
5. Stack the turkey breast slices and cut into cubes. Place half the turkey on top of each flat bread. Next place half of the walnuts on each flat bread.
6. Stack the provolone cheese slices and cut into thin strips. Criss cross half the provolone cheese strips on each flat bread. Sprinkle half the parmesan on each flat bread.
7. Bake each flat bread for 9 minutes and then place under the broiler until cheese begins to brown. Cut into pieces and enjoy.