

# Prosciutto & Arugula Pizza

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**Prep Time:** 15 mins

**Cook Time:** 60 mins

**Serves:** 4

## Ingredients:

- 1 whole eggplant, grated
- 1/4 cup flax seed meal
- 1/4 cup almond meal/flour
- 1 egg
- Salt and pepper to taste
- 1 tsp extra-virgin olive oil (EVOO)
- 1 large Roma tomato, thinly sliced
- 1/4 lb prosciutto
- 1/2 arugula
- 1 tsp dried oregano
- 1 tsp dried basil

## Preparation:

1. Preheat oven to 350 F.
2. Grate eggplant with a cheese grater, discarding the skin.
3. Place grated eggplant in paper towel, and squeeze over a sink to remove excess liquid.
4. Pour grated eggplant into a large mixing bowl.
5. Add in the flax meal and almond meal.
6. Whisk egg in a smaller bowl and add to batter.
7. Add salt & pepper to taste.
8. Mix until ingredients are evenly combined.
9. Pour batter onto a parchment-lined baking sheet.
10. Smooth batter out with hands into a thin layer about 1/8" thick.
11. Bake crust for 30-35 mins.
12. Remove the crust from oven. Lightly grease another piece of parchment paper with olive oil, and place on top of crust. Carefully flip the crust and then slowly peel off the parchment paper from the bottom side.
13. Brush the flipped side lightly with olive oil.
14. Bake opposite side for about 15 mins.
15. Remove from oven and apply toppings and spices.
16. Bake for an additional 7-10 mins, then serve.