

# SIMPLE NAAN BREAD PROSCIUTTO PIZZAS

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA

Yields: 2 to 4 servings

- 2 cups **balsamic vinegar**
- ½ cup packed **brown sugar**
- 1¾ cups **self-rising flour** (gluten-free, if necessary), plus more for dusting work surface
- 1 cup **Greek yogurt**
- **salt**, to taste
- 1 cup **shredded mozzarella cheese**
- 2 cups **baby arugula**
- 1 package thinly **sliced prosciutto**



**| Preparation |** In small saucepan, add vinegar and brown sugar; cook over medium heat until mixture starts to boil, stirring occasionally. Reduce heat; simmer 8 to 10 minutes or until mixture thickens into a glaze, or about ½ cup, stirring occasionally. Glaze should coat back of spoon. Remove saucepan from heat; cool completely before using, about 15 minutes.

In large bowl, stir flour, yogurt and salt until well combined. Use hand to form mixture into large ball of dough. Lightly dust work surface with flour; place dough over flour. Divide dough into 3 equal portions; flatten each portion into a circular shape and pierce with a fork to prevent expansion.

Meanwhile, preheat oven to 450°F for the pizza. Place flattened doughs on a greased and flour-dusted or paper-covered baking tray. Sprinkle cheese evenly over each dough and bake 4 to 7 minutes or until cheese melts. Remove pizzas from oven and arrange prosciutto over melted cheese; return to oven for 2 minutes or until dough is golden brown. Remove pizzas from oven; sprinkle arugula on top and drizzle with balsamic glaze. Cut into slices; serve.