

Rare Roast Beef Apple Goat Cheese Flatbread

Servings: 1

INGREDIENTS

- 8 sl Metro Deli™ top-round roast beef, thinly sliced
- 1 ea Chef's Line™ tandoori naan
- 1 c goat cheese crumbles
- 1/2 ea Cross Valley Farms® honeycrisp apple, allumette cut
- 2 ea fresh figs, quartered
- 1/4 c pecans
- 1 T Rykoff-Sexton International™ balsamic glaze
- 1 ea sheet Monogram® parchment paper

PREPARATION

On a sheet pan lined with parchment paper, arrange thin slices of roast beef on the naan. Top with crumbled goat cheese. Arrange apple, figs and pecans on the roast beef. Bake in 350° oven until goat cheese starts to melt. Remove from oven and finish with balsamic glaze. Place flatbread on platter and slice.

