



Goat Cheese Flat Bread

Recipe from:

Old Rappahannock Taphouse

130 Main Street | Warsaw, Virginia 22572

804-250-2021 | OldRapp.com

Old Rappahannock Taphouse also does a smoked brisket flatbread using brisket they smoke for 8 hours on white oak and season Texas-style with just coarse ground salt and pepper. The result is tender, juicy and delicious brisket that can be used in a multitude of ways, including flatbread. This is another of their signature flatbreads.

INGREDIENTS:

- 6 tsp. goat cheese/chèvre
- 6 grape tomatoes cut in half
- 2 Tbsp. fresh crushed garlic
- ¼ cup roughly chopped arugula
- balsamic glaze
- 1 naan flatbread (If you can't find naan, pita or any other store-bought flatbread will do.)

DIRECTIONS:

- Step 1:** Put a bit of olive oil in a skillet and toast a piece of naan on both sides.
- Step 2:** Use the same pan and add about a tablespoon or more of olive oil and cook the crushed garlic until brown and toasted.
- Step 3:** Place the goat cheese, grape tomatoes and toasted garlic around the naan evenly spaced.
- Step 4:** Place the flat bread in the broiler and broil until chèvre is “melty,” about 5 minutes or so.
- Step 5:** Once out of the broiler, place the chopped arugula on top of all the ingredients and then drizzle with balsamic glaze.
- Step 6:** Cut into 4 pieces.