



## Roasted Plum, Arugula & Goat Cheese Flatbread

4 servings  
30 minutes

### Ingredients

4 Brown Rice Tortillas  
1/4 cup Extra Virgin Olive Oil (divided)  
1/2 cup Goat Cheese (crumbled)  
2 Plum (finely sliced)  
1 Yellow Bell Pepper (finely diced)  
2 cups Arugula  
2 tbsps Balsamic Vinegar

### Nutrition

Amount per serving	
Calories	342
Fat	19g
Saturated	4g
Polyunsaturated	1g
Monounsaturated	10g
Carbs	36g
Fiber	4g
Sugar	8g
Protein	6g

### Directions

- 1 Preheat your oven to 410°F (210°C). Line a baking sheet with parchment paper.
- 2 Lay your brown rice tortillas on the baking sheet. Take half of your olive oil and brush it on the tortillas. Top tortillas with plums and yellow pepper and sprinkle on your crumbled goat cheese. Bake in the oven for 15 minutes or until tortilla is crispy and plums are slightly roasted.
- 3 Remove from oven and top with a handful of arugula and drizzle with balsamic vinegar and remaining olive oil. Enjoy!

### Notes

**Meat Lover,** Add diced chicken.

**Vegan,** Skip the goat cheese and add roasted chickpeas instead.