



Fig & Arugula Flatbread Pizza

PREP TIME: 10 minutes **CHILL TIME:** 5 minutes **TOTAL TIME:** 15 minutes

Difficulty: Easy

SERVINGS: 4 servings

BY [ERICA GAMBOA](#)



What could be better than a warm and toasty flatbread pizza, layered with creamy and tart goat cheese, a drizzle of honey, a sprinkle of flaky salt and freshly ground pepper and topped with peppery arugula and fresh figs. This flatbread pizza's delicious balsamic glaze, crumbled sharp blue cheese, and walnut final topping will have you craving for more.

Happy eating, from my little kitchen, to yours!

Ingredients

- 1 whole flatbread pizza crust, depending on the serving size.
- 4 oz. plain goat cheese, room temperature
- Olive oil, a drizzle to taste
- Honey, a drizzle to taste
- Flaky salt & freshly ground pepper, to taste
- 2 cups arugula, washed and dried
- 4 fresh figs, washed, dried and sliced
- Balsamic glaze, to taste
- 2 tbsp blue cheese crumbles
- 2 tbsp walnuts, roughly chopped, toasting is optional

Directions

1. Preheat your stovetop griddle on medium heat.
2. Toast the flatbread for about 2 1/2 minutes on each side until crispy. Turning it every now and then to avoid burning. If you need to cut the crust in half to fit onto the pan feel free to do so.
3. Remove the crust from the pan and place on a serving dish, pizza board or serving tray.
4. Spread the softened, room temperature goat cheese evenly over the entire surface of the flatbread crust in the desired amount.
5. Drizzle honey onto the goat cheese topping.
6. Sprinkle the honey with a little flaky salt and freshly ground pepper to taste.
7. Top with arugula, making a nice and even bed for the figs.
8. Assemble the figs onto the arugula.
9. Drizzle the figs with the balsamic glaze.
10. Sprinkle with a little more freshly ground pepper.
11. Top with blue cheese crumbles and walnuts.
12. Slice the pizza into squares or triangles, using a sharp knife or pizza cutter. Take your time with this step, the crust should be nice and crispy and will require a little bit of pressure to cut through all the layers. You want each ingredient to keep its integrity and shape.
13. Serve immediately.

TIPS

Remember that making a pizza has no exact measurements when it comes to the toppings. There is no right or wrong way to build your pizza. It's a blank canvas with endless possibilities, feel free to add more or less of an ingredient or omit one completely. Below are approximate amounts for a whole pizza.

If you are making a pizza for two, I recommend using a whole pizza crust or if you are very hungry. If you want to make a light and quick snack or serving for one person, cut the recipe in half. An average flatbread pizza can be cut into 8 squares, that is 4 squares per person.

Substitutions:

Fresh figs, are not always easy to find. Their season is very short and if you do not have a farmers market or a specialty grocery store in your area, you might miss them all together. Also, they are not for everyone; although this combination is spectacular, I can see how they can be an acquired taste for some people. If that is the case, don't let that stop you from giving this recipe a try, with a few tweaks and substitutions this pizza can be

whatever you want it be.

Here are a few substitutions I know will be amazing in this recipe.

Pizza Crust

Lavash, Focaccia, Naan, Pita Bread.

Cheeses

Herb Goat Cheese, Honey Goat Cheese, Cranberry Goat Cheese, Boursin Cheese, Camembert.

Fruits

Peaches, Pears, Plums, apples.

Greens

Spinach, Shredded Endive, Shredded Radicchio.

Nuts

Pistachios, Almonds, Pecans.

Nutrition - Calories per serving - 401.98

Servings: 4 servings

Nutrition per serving

Calories	401.98kcal	20%
Total Fat	17.14g	24%
Carbs	49.5g	19%
Sugars	15.97g	18%
Protein	12.14g	24%
Sodium	790.57mg	40%
Fiber	2.88g	10%

Percent Daily Values based on a
2,000 calorie diet.