

# BREAKFAST FLATBREAD WITH SMOKED HAM, EGGS, PEPPER JACK CHEESE, ROASTED POTATOES, CHIVES

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Smithfield Boneless Smoked Ham, diced into ¼" cubes	2 cups
Olive oil	3 Tbsp.
Red onion, sliced thin	1 ea.
Kosher salt	pinch
Black pepper	pinch
Garlic, minced	1 Tbsp.
Water	2 Tbsp.
Tomato, diced	1 cup
Oregano, fresh, chopped	1 Tbsp.
Flatbread	1 ea.
Pepper Jack, shredded	1 cup
Ricotta	½ cup
Potatoes, roasted and sliced 1/8"	2 cups
Eggs	4 ea.
Chives	
Basil, torn	
Kosher salt and black pepper	

## **Method**

1. *For the toppings:* Preheat the oven to 425 degrees F. In a large nonstick skillet, heat the olive oil over medium heat, add the ham, and cook until the fat is rendered, and the ham is crisp, about 8 minutes. Remove using a slotted spoon to a paper-towel-lined plate.
2. Add the onions to the pan and cook until very soft, about 10 minutes. Add the garlic and cook until just starting to brown. Add about 2 tablespoons of water to deglaze the pan. Add the tomatoes and oregano. Cook until fragrant, about 2 minutes. Season to taste with salt and pepper.
3. *For the flatbread:* Brush the flatbread dough with some olive oil, and then spread with the onion mixture. Sprinkle with most of the cooked ham and pepper Jack and spoon the ricotta in large dollops over the surface. Scatter the roasted potatoes over the flatbread. Top the flatbread with the rest of the ham.
4. Crack the eggs onto the flatbread so they are spaced evenly, then place the flatbread in the oven and bake for about 8 minutes. Broil the flatbread for two more minutes,

until the edges of the flatbread are crisp, the cheese is melted and lightly browned, and the eggs are cooked.

5. *To serve:* Season the flatbread with salt and pepper, and scatter the torn basil leaves and some chives over the top. Cut the flatbread into 4 pieces, and serve immediately.