

Grilled Zucchini Flatbread with Whipped Ricotta & Crispy Prosciutto

Ingredients

For the zucchini

- ½ medium zucchini, sliced into ⅛-inch rounds
- 1 tablespoon extra-virgin olive oil
- Kosher salt
- Freshly cracked black pepper

For the whipped ricotta

- ½ cup whole milk ricotta
- 1 tablespoon crème fraîche (or Greek yogurt)
- 1 teaspoon extra virgin olive oil
- Zest of ½ lemon
- ½ teaspoon fresh lemon juice
- Pinch of flaky sea salt

To finish

- 1 (8-inch) naan or your favorite flatbread
- 3 slices prosciutto
- Fresh mint leaves, torn
- Chives, finely chopped
- Fresh lemon zest
- Flaky sea salt
- Freshly cracked black pepper
- Good finishing olive oil
- Chopped toasted Marcona almonds (optional)

Instructions

Make the whipped ricotta

In a small bowl, whisk together the ricotta, crème fraîche, olive oil, lemon zest, lemon juice, and a pinch of flaky sea salt until smooth and light. Refrigerate while you prepare the remaining ingredients.

Cook the zucchini

Heat a skillet or grill pan over medium-high heat. Toss the zucchini with the olive oil and season with kosher salt and black pepper. Cook for about 1 minute per side, just until tender with a little color but still retaining some bite. Transfer to a plate.

Crisp the prosciutto

Reduce the heat to medium and place the prosciutto slices in the same skillet. Cook for about 30–60 seconds per side, just until they begin to crisp but are still slightly pliable—they will continue to crisp in the oven. Roughly chop into bite-sized pieces.

Assemble the flatbread

Preheat the oven to **450°F**.

Spread the whipped ricotta evenly over the naan. Arrange the zucchini over the ricotta and scatter the chopped prosciutto across the top.

Bake for **5–7 minutes**, until the flatbread is crisp around the edges and the prosciutto is fully crisp.

Finish with torn mint, chopped chives, fresh lemon zest, flaky sea salt, freshly cracked black pepper, a drizzle of your best olive oil, and toasted Marcona almonds, if using.

Serve immediately.