

# Quick & Easy

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## THE COSTCO WAY

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### **Illume Candy Heart Grape Flatbread**

Makes 4 servings

#### **Ingredients:**

3 cups Illume Candy Heart Grapes, halved  
1 cup Kalamata olives, pitted and halved  
2 Tbsp rosemary, chopped  
2 cloves garlic, thinly shaved  
2 Tbsp extra virgin olive oil  
1 tsp Kosher salt  
4 small flatbread or pizza rounds  
6 to 8 slices prosciutto, diced  
½ cup blue cheese, crumbled  
2 Tbsp basil or parsley, chopped  
Flaky sea salt to taste (optional)

#### **Instructions:**

Preheat oven to 375 F. In a large bowl, combine grapes, olives, rosemary, garlic, olive oil and Kosher salt. Let marinate for 5 to 10 minutes. On a parchment-lined baking sheet, place flatbread or pizza round. Spoon grape mixture onto flatbread. Spread evenly. Add prosciutto. Top with crumbled blue cheese. Cook for 12 to 16 minutes, or until flatbread is golden and bacon is cooked. Top with basil or parsley and flaky sea salt.

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