

# Keto-Friendly Cloud Bread with Prosciutto, Feta, Acorn Squash and Pomegranate

- Prep Time: 15 minutes
- Cook Time: 40 minutes
- Total Time: 55 minutes
- Servings: 34

## Ingredients:

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- Carlini Olive Oil Cooking Spray
- 4 Golden Large Eggs, separated
- 1/4 teaspoon Stonemill Cream of Tartar\*
- 3 tablespoons Happy Farms Preferred Part Skim Ricotta Cheese
- a pinch Stonemill Iodized Salt, plus additional to taste
- 3 1/2 cups sliced acorn squash
- 1 tablespoon Carlini Extra Virgin Olive Oil
- Stonemill Ground Black Pepper, to taste
- 4.5 ounces Appleton Farms Sliced Prosciutto, cut into thin strips
- 1/2 cup Happy Farms Preferred Feta Cheese Crumbles
- 1/2 cup pomegranate seeds

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Preheat oven to 350°.
2. Coat two baking sheets evenly with cooking spray.
3. In a large bowl, beat egg whites and cream of tartar until stiff peaks form.
4. In a small bowl, mix egg yolks, ricotta and a pinch of salt. Gently fold mixture into egg whites.
5. Drop mixture by tablespoon onto baking sheets about 1/2-inch apart. Bake for 20 minutes, until golden brown.
6. Increase oven to 400°.
7. In a medium bowl, toss squash with oil and season to taste with salt and pepper.
8. Lay the squash slices flat onto an ungreased baking sheet. Bake for 20 minutes. Allow to cool for 10 minutes.
9. To assemble: Evenly distribute the prosciutto and acorn squash onto the cloud bread. Top with feta and pomegranate seeds.



Recipe Courtesy of:  
ALDI Test Kitchen