

TLS - "I think careful cooking is love, don't you?" -J.C.

## *Stove Top Flatbread Pizza Margherita*

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

Yield: 1 personal pizza

### Ingredients:

1 thin flatbread

1 small-medium ball fresh mozzarella, sliced thin

3-5 medium to large basil leaves, chopped

1/3 Roma tomato, diced

½ clove garlic, minced

Small palm-ful red onion, diced

1-2 tbsp olive oil

1. Heat pan over medium heat. Add olive oil and lay flatbread in pan, face down. Allow to crisp slightly for 1-2 minutes, but do not allow to brown (the flatbread will continue to cook once flipped).
2. Flip flatbread. The top should be slightly oiled from being face down in the pan. If it is not, drizzle a tiny amount of oil over the top of the flat bread. Add onion and garlic, then mozzarella, and finish with tomatoes and basil. Cover and continue to cook approximately 2-3 minutes until bottom is crispy and the cheese has melted. Serve immediately.

