

Roasted Vegetable Flatbread Appetizer

Courtesy of thegironbloor.com

MAKES 8 SERVINGS

Ingredients:

- 1 bag store-bought pizza dough
- 2 Tbsp. olive oil, divided
- 2 cloves garlic, minced
- 1 portobello mushroom
- ½ medium zucchini
- 7-8 sundried tomato slices
- ½ red onion, sliced
- ½ yellow pepper, sliced
- ½ tsp. salt
- ½ tsp. pepper
- 1/3 cup ricotta cheese
- 2 Tbsp. fresh basil, chopped
- ½ tsp. fresh rosemary, chopped
- ¼ cup Parmesan cheese
- ¼ cup mozzarella cheese



Directions:

1. Preheat oven to 500 degrees.
2. Roll pizza dough out flat, and fit onto a pizza stone (which must be preheated in the oven beforehand) or a regular oven tray. Brush with 1 tablespoon olive oil and season with salt and pepper, topping with garlic. Cook for 8-10 minutes.
3. Meanwhile, slice vegetables. Add vegetables to a non-stick baking sheet, seasoning with salt and pepper and drizzling remaining tablespoon of olive oil over top. Roast in the oven for 5 minutes.
4. Once dough is finished, remove from oven and add ricotta cheese as the first layer, then add vegetables, herbs & other cheeses.
5. Cook for another 12-15 minutes until cheese is melted and pizza dough is fully cooked. Serve and enjoy!

NUTRITION FACTS (per serving)

Per serving: 248 calories, 8 g fat, 2 g saturated fat, 500 mg sodium, 36 g carbs, 2 g fiber, 9 g protein