



Easy Flatbread Pizza

Recipe Courtesy of Mary Connolly

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Ah, I have opened the windows and flung open the doors. It's time for easy living and the fun foods that go along with it, and flatbread pizza is the name of the game. I especially like to serve this at parties because it's a quick and easy hot hors d'oeuvre that you can crank out and barely break a sweat.

Save yourself the trouble of making the pizza dough and get some already baked flatbreads, such as Turkish Pide bread, Armenian Lavash, or, short of that, a round of Boboli bread – all available at Whole Foods and other markets. Put your effort into the toppings, all of which can be done ahead of time. Here are some suggestions:

** For all of the pizzas, pre-heat oven to 375 degrees.*

Peppers & Olives

The colors of this pizza really make it pop!

- 1 red & 1 yellow pepper, thinly sliced and combined
- ¼ to ½ cup Kalamata olives, pits removed
- 2 cloves of garlic, minced
- Approximately ½ pound Fresh mozzarella, thinly sliced
- Extra Virgin Olive Oil, to taste
- Sea Salt & fresh cracked pepper to taste

1) Place flatbread on a sheet pan. Drizzle olive oil over the flatbread and spread the minced garlic over the entire surface.

2) Scatter the bread with a layer of the mixed peppers. Add a dash of sea salt.

3) Scatter the olives over the peppers; drizzle with a bit more olive oil.

4) Drape the fresh mozzarella over the peppers and onions and bake for approximately 15 minutes or until cheese is bubbling.

5) Sprinkle with fresh cracked black pepper and a bit of sea salt. Slice and serve immediately.

Pesto & Mozz

This lush pesto freezes beautifully, so whip up a batch when basil is in season in the summer and you can enjoy it all winter long.

For the pesto:

- 2 cups fresh basil leaves, rinsed and dried.
- 4 garlic cloves, peeled
- 1 cup pine nuts, lightly toasted (in 350 degree oven until fragrant and light brown, about 15 minutes)
- 1 cup olive oil
- 1 ½ cups grated Parmigiano Reggiano (don't skimp by using that stuff in a can – splurge for the real thing, the flavor can't be beat)
- Sea salt and fresh cracked black pepper, to taste.

For the pizza:

- About ½ pound fresh mozzarella, thinly sliced

1) Add the basil, garlic and pine nuts to the bowl of a food processor and pulse until chopped.

2) With the motor on low, slowly pour in the olive oil.

3) Turn off the motor and add the grated cheese and stir to combine. Add a generous amount of pepper and taste, adding salt if necessary (the cheese is salty, so adding more salt may not be needed).

4)) Place flatbread on a sheet pan. Spread surface of the bread with a layer of pesto. Add a layer of mozzarella and bake for approximately 15 minutes or until cheese is bubbling. Slice and serve immediately.

Miracle Sauce & Mozz

This sauce was made famous by Italian cookery legend Marcella Hazan. You will be amazed by how easy and incredibly delicious it is.

For the sauce:

- 2 cans of imported Italian plum tomatoes (try to use San Marzano if available)
- 1 medium onion, peeled and cut in half
- 5 tablespoons unsalted butter
- Sea salt & fresh cracked black pepper, to taste

For the pizza:

- About ½ pound fresh mozzarella
- ¼ cup grated Parmigiano Reggiano
- Fresh whole basil leaves

1) Into a large pot add the tomatoes (with their juices) and crush.

2) Add the onion and butter. Bring to a low simmer and cook, uncovered for about 45 minutes, stirring occasionally.

3) Remove the onion and discard. Add pepper and salt to taste.

4) Place flatbread on a sheet pan. Spread surface of the bread with a layer of sauce and dot with fresh whole basil leaves. Add a layer of mozzarella, scatter a handful of grated Parmigiano Reggiano across the surface and bake for approximately 15 minutes or until cheese is bubbling. Slice and serve immediately.

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