



TOMATO, BURRATA, & HERB FLATBREAD

SERVINGS: 4 | PREP TIME: 15 MINS | COOK TIME: 10 MINS

INSTRUCTIONS:

1. Heat griddle to high
2. Cut pizza dough into 4 pieces
3. Roll dough into circles and let rest 15 min at room temperature
4. Prepare salsa verde
5. Once dough is rested, press out into flat circles with fingertips
6. Drizzle olive oil on griddle and transfer dough onto hot griddle
7. While dough crisps on griddle add sliced burrata cheese, cherry tomatoes and parmesan cheese
8. Season flatbread with salt and cracked pepper
9. Cook flatbread on griddle until dough is golden brown and cheese is melted
10. Remove from griddle and sprinkle with torn basil leaves, oregano and drizzle with salsa verde

INGREDIENTS:

2 cups cherry tomatoes
2 balls burrata cheese
6 basil leaves
1 TBSP. fresh oregano leaves
1/4 cup shredded parmesan cheese
1 pizza dough
2 TBSP. olive oil
Salt and cracked pepper
Salsa verde (recipe follows)