



Tomato Basil HERBAL WHITE FLATBREAD PIZZA

Simple ingredients, big flavor!

BENEFITS



Basil: Rich in antioxidants. Adds a sweet, fresh flavor that pairs perfectly with tomatoes.



Tomatoes: Provide vitamin C and lycopene, a beneficial antioxidant. Add freshness and natural sweetness.



Garlic: Enhances flavor and contains beneficial plant compounds.



Olive Oil: Provides heart-healthy fats and helps herbs release their flavors.

INGREDIENTS

- 1 large flatbread or naan
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 cup shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- 1–2 medium tomatoes, thinly sliced
- 2 tbsp fresh basil, chopped, plus extra for garnish
- 1 tsp dried oregano
- 1 tbsp fresh parsley, chopped
- Freshly ground black pepper



INSTRUCTIONS

- 1 Preheat oven to 400°F (200°C).
- 2 Place the flatbread on a baking sheet.
- 3 Mix the olive oil and garlic and brush over the flatbread.
- 4 Sprinkle with mozzarella and Parmesan cheeses.
- 5 Arrange tomato slices evenly over the cheese.
- 6 Sprinkle with basil, parsley, oregano, and black pepper.
- 7 Bake for 8–12 minutes, until the cheese is melted and the edges are crisp.
- 8 Remove from the oven and top with additional fresh basil.



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to yours*



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