



Bubbie's GARLIC PARMESAN PEPPERONI

FLATBREAD PIZZA



This pizza comes out crispy, cheesy, garlicky, and loaded with pepperoni flavor while being much quicker than making traditional pizza dough.

INGREDIENTS:

- 1 large flatbread (or 2 smaller flatbreads)
- 2–3 tablespoons Ragu pizza sauce
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- ¼ cup grated Parmesan cheese
- 1 to 1½ cups shredded mozzarella cheese
- 20–30 mini pepperoni slices
- ½ teaspoon Italian seasoning (optional)
- 1 tablespoon chopped fresh basil or parsley (optional)



INSTRUCTIONS:

- 1 Preheat oven to 425°F (220°C).
- 2 Place the flatbread on a baking sheet or pizza stone. Mix olive oil and minced garlic in a small bowl. Brush evenly over the flatbread, especially around the edges. Spread the Ragu pizza sauce evenly over the flatbread. Sprinkle Parmesan cheese over the sauce. Add the mozzarella cheese. Arrange mini pepperoni slices across the top. Sprinkle with Italian seasoning if desired.
- 3 Bake for 10–12 minutes, or until the cheese is bubbly and lightly browned. For extra crispiness, broil for 1–2 minutes at the end, watching carefully. Remove from the oven. Garnish with fresh basil or parsley if desired. Slice and serve immediately.

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