

Garlic Herb Flatbread Pizza

Servings: 1–2 people

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients

1 flatbread

3 Tbsp ricotta cheese

1 tsp garlic powder

½ cup cherry tomatoes, halved

1–2 tsp olive oil

Pinch of dried herbs (oregano, basil, Italian seasoning)

Optional: fresh parsley or basil for topping

Optional: salt & pepper to taste

Directions

1. Prepare the flatbread

Place your flatbread on a baking sheet or pizza stone.

Spread the ricotta evenly across the surface, leaving a small border around the edges.

2. Add toppings

Sprinkle the garlic powder over the ricotta.

Arrange the cherry tomato halves across the top.

Drizzle lightly with olive oil.

Finish with a pinch of dried herbs or fresh herbs if preferred.

3. Bake

Bake in a preheated 400°F (200°C) oven for 10 minutes, or until:

- The edges are crisp
- The tomatoes look slightly blistered
- The ricotta is warmed and lightly melted

4. Serve

Remove from the oven and let cool for 1–2 minutes.

Slice and enjoy!

Top with fresh herbs, cracked black pepper, or a drizzle of olive oil if desired.

Notes & Tips

Crispier crust: Bake the plain flatbread for 2–3 minutes before adding toppings.

More flavor: Add a pinch of red pepper flakes or a drizzle of balsamic glaze.

Protein boost: Add shredded chicken, prosciutto, or roasted chickpeas.

Extra creamy: Mix the ricotta with a teaspoon of grated parmesan before spreading.