



# Flatbread Pizza

## Ingredients

Pizza dough of your choice  
Arugula  
Fresh basil  
Fresh parsley  
Thin sliced red onion  
Shaves Parmesan cheese  
Garlic oil  
Honey

## Instructions

Cook garlic and salt in oil over medium-low heat until fragrant. About 2 minutes.

On a lightly floured surface, roll dough out into  $\frac{1}{8}$  inch thick. Prick dough a few times and brush the dough with garlic oil.

Preheat oven to 450°F. Bake on hot stone for 13–15 minutes.

Cool for five minutes. Drizzle with honey. Load it with arugula, basil & parsley. Sprinkle with Parmesan cheese generously.