




ASIAGO, PEPPER, AND TOMATO FLATBREAD

An appetizing flatbread offering with Asiago cheese, red peppers, fresh basil, olive oil, roma tomatoes and Parmesan cheese to top it all off. Great for a group appetizer or an individual offering.

Yield: 1 flatbread

INGREDIENTS

- 1 Each  Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
- 4 oz Asiago cheese
- 2 Each Roma tomatoes, sliced crosswise
- 1 tbsp. Olive oil
- 1 tbsp. Parmesan cheese, grated
- 1/3 C Roasted red peppers, cut into strips
- 4 Each Fresh basil leaves, torn into strips

DIRECTIONS

- 1 Sprinkle half of the Asiago cheese over the flatbread and then arrange the - sliced tomato evenly over the cheese
- 2 Drizzle with Olive oil and sprinkle on the Parmesan cheese
- 3 Arrange the strips of peppers evenly over the tomatoes
- 4 Top with strips of fresh basil
- 5 Sprinkle the remaining Asiago cheese evenly over the toppings
- 6 Bake in a 450F oven for 8-10 minutes or until the cheese is completely melted
- 7 Let cool 1-2 minutes
- 8 Cut diagonally into triangles and serve

