



Recipes for Every Season

ROASTED GARLIC CARPESE FLATBREAD

Main Dish | Preparation Time: 30 minutes | Serves: 16 | Difficulty: Medium

Everyone's favorite Italian flavors get an extra punch of flavor from Morton's® Roasted Garlic Sea Salt Grinder. Ripe, juicy tomato slices and fresh mozzarella cheese are arranged on top of prepared pizza dough and quickly baked in a hot oven.

Ingredients:

- As needed All-Purpose flour
- 1 can (13.8 oz.) Refrigerated pizza dough
- 3 tablespoons Extra virgin olive oil
- 2 teaspoons Seasoning from Morton® Roasted Garlic Sea Salt Grinder
- 3 Roma tomatoes, thinly sliced
- 8 oz. Fresh mozzarella, sliced
- ½ cup Basil leaves, torn or thinly sliced



1

Preheat oven to 400 degrees F. Line a baking sheet with parchment paper and dust lightly with flour. Set aside.

2

Lightly dust work surface with flour. Carefully unroll pizza dough and lay out on floured work surface. Lightly sprinkle more flour on top of the dough. Gently roll out the dough to an approximate 9 by 14 inch rectangle. Transfer to lined baking sheet.

3

Brush the dough with 2 tablespoons of extra virgin olive oil and bake for 8 to 10 minutes. Remove from oven, brush with remaining olive oil and sprinkle with Morton® Roasted Garlic Sea Salt. Bake for 5 minutes.



4

Remove dough from the oven. Arrange tomato slices on top of the dough in a single layer. Place mozzarella slices evenly over the dough and tomatoes.



5

Return flatbread to the oven and bake for another 5 minutes until cheese is melted.

6

Sprinkle flatbread with basil. Allow to cool for 10 minutes. Cut into 16 pieces and serve.

Tips for Success:

- 20 twists of the Morton® Roasted Garlic Sea Salt Grinder equals approximately $\frac{1}{2}$ teaspoon.
- For an easy weeknight version, use a pre-baked naan, pita bread, or thin pizza crust.
- To dress this flatbread up for a cocktail party, use puff pastry instead of the pizza crust. Simply prick with a fork a few times before baking and proceed with the instructions as usual.