

PESTO MARGHERITA PIZZA

Rusty Hinges Ranch



INGREDIENTS:

- 1 Full Circle Bakery sour pizza dough, divided in half
- 4 Tablespoons olive oil
- 2 teaspoons dried oregano
- 5-6 cloves garlic, thinly sliced
- 1 cup shredded mozzarella cheese
- 1-2 heirloom tomatoes, sliced
- The Pasta Shop fresh pesto
- ¼ cup julienne cut basil
- Salt, to taste

INSTRUCTIONS:

1. Preheat oven to 450°F. Divide dough in half and roll it out into two thin flatbreads on a lightly floured surface.
2. Transfer flatbread doughs to two parchment lined baking sheets.
3. Drizzle or brush each flatbread with 1 Tablespoon olive oil and divide the oregano between the two flatbreads, sprinkling it in an even layer.
4. Bake flatbread crusts for about 5-7 minutes or until they just start to turn light golden brown on the edges.
5. Drizzle or brush another 1 Tablespoon of olive oil to each flatbread and divide the sliced garlic evenly between the flatbreads. Divide shredded mozzarella evenly between flatbreads, sprinkling it an even layer.
6. Divide sliced tomatoes between the flatbreads, overlapping them slightly.
7. Bake for another 10 minutes or until the cheese is melted and the edges of the flatbread turn golden brown.
8. Drizzle with pesto and garnish with basil.
9. Slice and enjoy!