Pizza Kitchen

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Flatbread Pizza Recipe Ideas

Margherita Flatbread Pizza

Ingredients:

- Tomato sauce
- Fresh mozzarella
- Cherry tomatoes
- Fresh basil
- Drizzle of olive oil

Instructions:

- Spread tomato sauce on the flatbread.
- Add slices of fresh mozzarella and cherry tomatoes.
- Bake at 425°F (220°C) for 10 minutes.
- Top with fresh basil and a drizzle of olive oil before serving.

BBQ Chicken Flatbread Pizza

Ingredients:

- BBQ sauce
- Shredded chicken
- Red onion
- Cheddar + mozzarella
- Fresh coriander/cilantro

Instructions:

- Spread BBQ sauce on the flatbread.
- Top with shredded chicken, red onion, and cheese.
- Bake at 425°F (220°C) for 10-12 minutes.
- Sprinkle with fresh coriander before serving.

Mediterranean Veggie Flatbread

Ingredients:

- Hummus or garlic sauce base

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- Roasted red peppers
- Red onion
- Black olives
- Feta
- Arugula (added after baking)

Instructions:

- Spread hummus or garlic sauce on flatbread.
- Add peppers, onion, olives, and feta.
- Bake at 425°F (220°C) for 8-10 minutes.
- Top with fresh arugula before serving.

Breakfast Flatbread Pizza

Ingredients:

- Tomato sauce or pesto
- Scrambled eggs
- Cooked bacon or sausage
- Cheddar cheese
- Chives

Instructions:

- Spread sauce on flatbread.
- Add scrambled eggs, bacon/sausage, and cheddar.
- Bake at 425°F (220°C) for 8-10 minutes.
- Top with chives and serve warm.

Taco Flatbread Pizza

Ingredients:

- Salsa or enchilada sauce
- Ground beef or beans
- Shredded lettuce

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- Cheese blend
- Jalapeños, sour cream, hot sauce

Instructions:

- Spread salsa or sauce on flatbread.
- Top with meat or beans and cheese.
- Bake at 425°F (220°C) for 10 minutes.
- Add lettuce and toppings after baking.