



Margherita Flatbread Panini

Yield: 1 servings

Ingredients:

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| 1 | Plain Oven Fired Flats |
| 1 | Roma Tomato, large |
| 4 oz | Fresh Mozzarella |
| 1/2 Tbls | Pesto |
| 1 leaf | Butterleaf Lettuce |
| 1 Tbls | Extra Virgin Olive Oil |
| to taste | Salt and Pepper |

Directions:

1. Remove stem area from tomato and cut into quarters. Lay on a baking sheet and drizzle with olive oil and salt and pepper.
2. Bake at 350 for 20-30 minutes. Set aside to cool.
3. Take the fresh mozzarella and slice into 4 slices.
4. Warm the flatbread in oven for 15-20 seconds. It is important that the flatbread be warm so it remains pliable while you're building the sandwich (you can also use the microwave).
5. Lay the mozzarella on one half of the flatbread and lightly season with salt and pepper.
6. Lay tomatoes and lettuce on top of the cheese.
7. Drizzle the pesto over the lettuce and fold over.
8. Press the sandwich in a panini press until the cheese is melted and the flatbread is golden brown and crispy.
9. Serve immediately.

Recipe and photo courtesy of Rich's