



Making quick flatbread pizza from the oven



Ingredients

- 1 flatbread or naan bread
- 1.5 tablespoon of pesto
- 8 small tomatoes
- 100 Grated cheese of your choice
- A few sprigs of basil

Preparation

These delicious quick pizzas from @CookingQueensNL will have you on the table in no time. And by quick, we really mean super quick!

1. Preheat the oven to 200 degrees.
2. Spread the flatbread with pesto.
3. Sprinkle the grated cheese generously over the flatbread. We used garlic cheese and young goat cheese, but any combination is of course possible.
4. Halve the tomatoes and divide over the flatbread.
5. Finish with a thin layer of cheese.
6. Place the pizza on the oven rack and bake for 8 to 10 minutes. When the cheese has melted, the pizza can be removed from the oven.
7. Garnish with some basil leaves.

Enjoy your pizza!