



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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DIY Flatbread Pizza

Serves 8

Ingredients:

- 2 Tbsp. olive oil
- 1 tsp. garlic powder
- ¼ cup grated Parmesan cheese
- ½ cup shredded part skim Mozzarella cheese
- 2 slices of American cheese, cut into squares
- 4 pieces of whole grain Naan flat bread
- Toppings (optional, choose your favorite)

Examples: broccoli florets, roasted red peppers, onions, olives, crumbled sausage, pepperoni, etc

Directions:

1. Preheat the oven to 425° F.
2. In a small bowl combine the olive oil and garlic powder.
3. In a medium bowl combine the Parmesan cheese, mozzarella cheese, and American cheese.
4. Top flat breads with about ½ tablespoon of the garlic olive oil mixture each.
5. Top flat breads with ¼ of the cheese mixture, each.
6. Top flat breads with toppings of choice, each.
7. Place on a baking sheet and bake for 8 – 10 minutes or until the cheese is melted and lightly golden brown.

Nutrition Facts (per serving): 290 calories, 14 grams fat, 6 grams saturated fat, 620 milligrams sodium, 31 grams carbohydrates, 4 grams fiber, 3 grams sugar, 11 grams protein*

**Nutrition Facts vary based on toppings selected.*