

**INGREDIENTS:**

- 1 flatbread crust or naan bread
- ¼ cup crushed San Marzano tomatoes or pizza sauce
- 1 clove fresh garlic
- Fine sea salt, to taste
- Semolina (or cornmeal), for dusting the baking sheet
- Mozzarella cheese, sliced or shredded
- Sliced fresh tomatoes
- Fresh basil
- Crushed red pepper flakes, as desired

**SUPPLIES:**

- Spatula
- Knife
- Cutting Board
- Grater for shredding mozzarella
- Baking Sheet

**DIRECTIONS:**

- Preheat oven to 425°F. Prepare the sauce by stirring together the pureed tomatoes, minced garlic, and salt to taste.
- Place flatbreads on a parchment lined baking sheet or pizza stone sprinkled with semolina. Lightly spread approximately 2 tablespoons of sauce on each flatbread.
- Gently tear or cut the mozzarella cheese into slices or cubes and place evenly across each flatbread. Top with fresh sliced tomatoes. Bake for 8-10 minutes until edges are golden brown and cheese is melted.
- Garnish with as much fresh basil as desired, season with salt and red pepper flakes, slice, and enjoy!