

Flatbread Primavera

Ingredients

2 flatbreads, Syrian pocket, English muffin, Naan etc.

1 teaspoon olive oil or other oil

½ teaspoon Italian seasoning or other herb

1 cup leftover vegetables (roasted or steamed) You can also use fresh if desired.

½ cup shredded cheese of your choice

Directions

Preheat oven to 400° F

1. Place flatbread on baking sheet and spread with oil.
2. Sprinkle Italian seasoning or other herb over oil.
3. Top with vegetables.
4. Top with cheese.
5. Bake for 6 to 8 minutes.
6. Let cool before cutting.
7. Transfer to serving plate and enjoy!

Use this link to watch a video about this recipe!

<https://drive.google.com/file/d/1wwsD8bhii9DBfggM7tG4vWKeLJVpLZPD/view?usp=sharing>