

## Tomato and Pesto Flatbread Pizza

<http://unihomemaker.com/2013/11/04/tomato-and-pesto-flatbread-pizza/>

### *Ingredients:*

- 1 flatbread pizza crust (mine was 10-inch)
- 1 tablespoon of pesto sauce
- 5 slices of fresh mozzarella cheese
- 1 medium size tomato, sliced
- 1 slice of prosciutto, cut into strips
- 1 teaspoon of grated parmesan cheese
- fresh mint leaves, finely chopped
- red pepper flakes

### *Preparation:*

Preheat the oven to 350 degrees F. Line a baking sheet with aluminum foil.

Arrange the flatbread on the baking sheet and spread the pesto sauce evenly over the top. Top the pesto sauce with slices of fresh mozzarella cheese then place sliced tomatoes on top of the cheese. Place prosciutto on top of the tomatoes and then sprinkle grated parmesan cheese over the top.

Bake for 6-10 minutes or until the cheese is melted. Turn the oven off and turn the broiler on. Brown the top slightly, about 1-2 minutes. Sprinkle chopped fresh mint leaves on top and red pepper flakes. Cut into 4-6 pieces and serve.