

Peach and Fresh Mozzarella Flatbread

~40 MIN • SERVES 2-4 • VEGETARIAN

INGREDIENTS

- 1 premade pizza dough or precooked flatbread
- 8 oz fresh mozzarella, sliced
- 2 ripe peaches, pitted and cut into wedges
- $\frac{1}{3}$ cup green goddess sauce
- ~ $\frac{1}{2}$ teaspoon dried oregano
- 1 handful arugula microgreens or baby arugula
- Salt and pepper, to taste

DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 If using pizza dough: divide into 2 pieces and roll each into a rough 6 × 8-inch rectangle. Dock the dough with a fork, brush with green goddess sauce, and lightly season with salt and pepper. Prebake crusts for 10–15 minutes, until lightly golden. Remove pizza crusts from the oven.
- 3 Top cooked dough or flatbread top with mozzarella slices and peach wedges. Sprinkle on oregano.
- 4 Bake until the cheese is melted and bubbly. Remove from oven, sprinkle with arugula, and serve immediately.

