



Flatbread Pizzas with Fall Veggie Toppings

Serves 6

Ingredients:

2 cups flour
1 ¼ cups lukewarm water
1 Tbsp. baking powder
1 tsp. salt
3 Tbsp. vegetable (or canola) oil, divided
2 Tbsp. olive oil
1 cup broccoli, chopped
1 cup carrots, thinly sliced
1 cup turnips, thinly sliced
1 cup beets, thinly sliced
1 cup potato, thinly sliced
1 cup eggplant, thinly sliced
1 onion, thinly sliced
8 oz. mozzarella cheese, shredded
½ cup ricotta cheese
2 sprigs of rosemary leaves
Salt and pepper, to taste

Preparation:

1. Preheat oven to 400°F.
2. Mix flour, salt, baking powder, and 2 tsp. vegetable oil together in a mixing bowl, and add most of the water. Continue mixing and adding water until it has the consistency of tacky pizza dough.
3. Knead dough for 2-3 minutes.
4. Grease a bowl and let dough rest in bowl for 30 minutes.
5. Meanwhile, prepare all vegetables. Combine vegetables in a baking dish and spread out into an even layer. Drizzle with olive oil and salt and pepper. Mix well. Roast for 15-20 minutes.
6. Divide flatbread dough into 6 pieces and roll out very thin on a floured surface.
7. Warm 1 Tbsp. vegetable oil over medium heat in a cast iron or non-stick skillet.
8. Place one piece of rolled out dough in skillet and cook until golden brown spots appear on one side, about 2-3 minutes. Flip flatbread and repeat on the other side.
9. Once all 6 flatbreads are cooked, sprinkle them with half of the mozzarella. Scatter roasted vegetables on top.
10. Dollop the pizzas with a bit of ricotta here and there. Sprinkle with remaining mozzarella and rosemary leaves.
11. Bake in oven 5-10 minutes, or until the cheese melts.