

# Cheese and Herb Flatbread

Serves 4-6 | 20 minutes prep + 15 minutes cook time

Inspired by the cheese and herb-filled flatbreads of Georgia and Armenia like khachapuri and jingalov hats, these take advantage of the ready-to-bake pizza dough we get from Scottie's Pizza.

While the traditional versions are often folded over and cooked on griddles, these stick with the familiar pizza form and bake in a hot oven.

**1 batch Scottie's pizza dough**

**½ cup chopped mixed herbs  
(parsley, mint, arugula)**

**2 green onions, finely chopped**

**¼ cup Gina Marie Russian-  
style farmers cheese**

**½ cup grated Facerock sharp  
white cheddar cheese**

**1 tablespoon olive oil**

**1 teaspoon Katz apple  
cider vinegar**

**½ teaspoon Burlap and Barrel  
silk chili**

**Salt and black pepper to taste**

**All purpose flour, for dusting  
your work surface**

**Step 1** Preheat your oven to 500F with the rack near the top. Let the dough come to room temperature.

**Step 2** Lightly flour a work surface. Cut the ball of dough in half, stretch or roll to thin circles about 6-8 inches in diameter. Place the flatbreads on lightly oiled skillets or baking sheets.

**Step 3** Combine other ingredients in a bowl and mix well. Spoon half of the mix onto each flatbread, spreading into an even layer that covers all but about ½ inch from the edge.

**Step 4** Bake for about 10 minutes or until the exposed edge of the crust is beginning to brown. Remove from the oven and brush olive oil on the exposed crust. Return to the oven for a few minutes if you like a darker, more crispy crust.