

CopyCat California Pizza Kitchen Tricolore Salad Pizza

Ingredients

Flatbread

2 (8-inch) round flatbreads, such as naan

2 Tbsp. olive oil, divided

2 Tbsp. liquid honey, divided

4 Tbsp. shredded Parmesan cheese, divided

Salad

5 oz. spring mix lettuce

1 large tomato, cut into chunks

1/4 cup Balsamic Vinaigrette Dressing (homemade or store-bought)

1/3 cup shaved Parmesan cheese, plus more to taste

Kosher salt and fresh black pepper

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Directions

Flatbread:

Preheat the oven to 425 F. Line a large sheet pan with parchment paper.

Brush each flatbread with 1 tablespoon of oil and 1 tablespoon of honey. Season with salt and pepper to taste.

Bake 8-10 minutes or until crisp and golden. Honey will be really liquidy but will harden as the flatbread cools. In the last 3 minutes of baking, add 2 tablespoons of shredded Parmesan cheese over each flatbread.

Remove from the oven and cool completely.

Salad:

In a large bowl, toss the spring mix and tomatoes with the

vinaigrette. Season with salt and pepper to taste.

To assemble, pile on the salad evenly over each flatbread. Top with shaved Parmesan cheese and more black pepper. Slice and serve immediately.