

# CopyCat Olive Garden Caprese Flatbread

## Ingredients

1- (11-ounce) container refrigerated pizza crust dough  
8 plum tomatoes, small dice  
4 cloves garlic, minced  
 $\frac{1}{2}$  cup chopped fresh basil  
 $\frac{3}{4}$  cup mayonnaise  
1 teaspoon garlic powder  
2 cups shredded mozzarella cheese  
 $\frac{1}{4}$  cup grated Pecorino Romano cheese  
2 tablespoons extra virgin olive oil

## Directions

Preheat oven to 350 degrees F. Drizzle some olive oil on an 11"x17" baking sheet and flatten the pizza dough, making sure it reaches the edges.

Drizzle a little more oil on top and brush it over the dough; then place in the oven and bake for 10 minutes.

While the dough is in the oven, add the chopped tomatoes, garlic and  $\frac{1}{4}$  cup of the basil to a bowl; mix well and set aside.

Remove the dough from the oven and allow to cool slightly. Next, preheat the oven to 450 degrees F.

In a separate bowl, combine the mayonnaise and garlic powder; then spread it evenly over the dough, leaving a  $\frac{1}{2}$ -inch border around the crust. Spread the mozzarella cheese evenly on top, drain any liquid from the tomato mixture and spread evenly over the bread.

Sprinkle the Pecorino Romano cheese and the remaining  $\frac{1}{4}$  cup of

basil on top, place the bread back in the oven and bake for an additional 5-7 minutes until golden and bubbly and cut into desired serving squares.