Victoria McFall

Junior

Dairy

Anderson

**Caprese Flatbread {Olive Garden Copybread}**

Ingredients:

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| 11 Ounce | Refrigerated Pizza Crust Dough |
| 8 | Plum Tomatoes, small dice |
| 1/2 Cup | Fresh Basil, chopped |
| 4 | Cloves Garlic, chopped |
| 3/4 Cup | Mayonnaise |
| 1 tsp | Garlic Powder |
| 2 Cup | Part Skim Mozzarella Cheese, shredded |
| 1/4 Cup | Grated Romano cheese (or Parmesan Cheese) |
| 2 Tbsp | Extra Virgin Olive Oil |

Directions:

1. Preheat oven to 350 degrees.

2. Drizzle some olive oil on a 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 and bake for 10 minutes. Remove the dough from the oven and allow to cool. Then preheat the oven to 450 degrees.

3. While the dough is in the oven, add the chopped tomatoes, garlic and 1/4 cup of the basil to a bowl; mix well.

4. In a separate bowl combine the mayonnaise and garlic powder, then spread it evenly over the cooled dough, leaving a 1/2 inch border around the crust; then spread the mozzarella cheese evenly on top.

5. Drain tomato mixture and spread evenly over the bread, then sprinkle the Romano cheese and the remaining 1/4 cup of basil on top.

6. Place the bread back in the oven and bake for an additional 5-7 minutes until golden and bubbly. Cut into 15 squares.

Yields: 15 Servings
207 Calories per Serving