



Roasted Peppers, Spinach & Feta Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Flatout flatbread*
- 1/2 tomato, sliced
- 1/2 cup orange pepper, sliced
- 1/2 cup red pepper, sliced
- 1/4 cup red onion, sliced
- 2 cloves of garlic, minced
- 1 1/2 tablespoons olive oil, separated
- 1 cup spinach leaves, raw, torn
- 1/2 cup feta cheese

Instructions

1. Toss peppers, tomatoes, onions and garlic with olive oil and spread on a baking sheet. Roast at 400 degrees for 20 minutes.
2. Place flatbread on baking sheet. Layer peppers, tomatoes, onions and spinach on flatbread. Sprinkle with feta. Bake for 10 minutes at 400 degrees.
3. Turn oven to broil and cook on low for 2-3 minutes or until flatbread edges begin to

brown.