

Garlic Herb Flatbread Pizza

Servings: 1–2 people **Prep Time:** 5 minutes **Cook Time:** 10 minutes **Total Time:** 15 minutes

This garlic herb flatbread pizza is a quick, cozy meal that's perfect for busy nights, light dinners, or an easy lunch when you don't want to cook from scratch. Creamy ricotta, juicy cherry tomatoes, and fragrant herbs come together on a crisp flatbread base for a pizza that feels simple yet elevated.

It's endlessly customizable, uses pantry staples, and goes from oven to table in just 15 minutes — no dough, no mixer, no stress.

Why You'll Love This Flatbread Pizza

- Ready in 15 minutes from start to finish
- Crispy edges with a creamy center
- Minimal ingredients you probably already have
- Perfect for one or two people
- Easy to customize with protein or extra veggies

Ingredients

- 1 flatbread (store-bought or homemade)
- 3 Tbsp ricotta cheese
- 1 tsp garlic powder
- ½ cup cherry tomatoes, halved
- 1–2 tsp olive oil
- Pinch of dried herbs (oregano, basil, or Italian seasoning)
- Optional: fresh parsley or basil
- Optional: salt & pepper to taste

Ingredient Notes & Substitutions

Flatbread: Naan, pita, or lavash all work well. Thicker flatbreads give a softer center; thinner ones get crispier.

Ricotta: Whole-milk ricotta is creamiest; low-fat will be slightly drier.

Garlic powder: Provides even garlic flavor without burning like fresh garlic.

Cherry tomatoes: Add sweetness and moisture; grape or Roma tomatoes work too.

Herbs: Dried herbs are convenient; fresh herbs add brightness after baking.

Instructions

1 **Step 1: Prepare the flatbread**

Preheat oven to 400°F (200°C). Place flatbread on a baking sheet or stone. Spread ricotta evenly, leaving a small border around edges.

2 **Step 2: Season the base**

Sprinkle garlic powder over ricotta. Add a pinch of salt and pepper if desired.

3 **Step 3: Add toppings**

Arrange cherry tomatoes evenly. Drizzle lightly with olive oil and sprinkle with dried herbs.

4 **Step 4: Bake**

Bake for about 10 minutes until edges are golden, tomatoes blister slightly, and ricotta is set.

5 **Step 5: Serve**

Remove from oven and rest 1–2 minutes. Top with fresh herbs, slice, and enjoy warm.

Tips for Best Results

- For extra crisp, pre-bake flatbread 2–3 minutes before topping
- Don't overload toppings to avoid sogginess
- A drizzle of olive oil after baking adds shine and flavor

Easy Variations

- Protein boost: Add shredded chicken, prosciutto, or roasted chickpeas
- Spicy: Sprinkle red pepper flakes before baking
- Extra creamy: Mix ricotta with grated Parmesan before spreading
- Sweet & savory: Finish with balsamic glaze after baking

Storage & Reheating

Best eaten fresh, but leftovers can be stored in the refrigerator for up to 1 day.

Reheat in a toaster oven or skillet for best texture.