***Flatbread Pizzetta***  
Yield: (14-inch) flatbread pizzettas  
Ingredients  
  
1 cup all-purpose flour  
½ tsp garlic salt  
1 tsp parsley

1 tsp oregano  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/3 cup water

1/2 cup Tomato Sauce  
shredded cheese   
Toppings of choice  
  
Directions  
  
In a bowl blend the flour, garlic salt, parsley, oregano, salt, and pepper. Add the water and mix well until a dough-like mixture is formed. (The water amount may need to be adjusted so the dough is moist but not wet.)   
  
Preheat the oven to 400 degrees F.  
  
Roll dough out on a greased pizza pan to 1/8-inch thickness. Place in the oven for 10 minutes. Remove from the oven and evenly spread Tomato Sauce and cheese. Add additional toppings, if desired. Bake for a second time until the cheese is melted, 8 to10 minutes.   
  
  
Recipe courtesy Robert Irvine  
  
  
  
Read more at: http://www.foodnetwork.com/recipes/robert-irvine/flatbread-pizzetta-recipe.print.html#?oc=linkback