

## Garlic Parmesan Flatbread: A Buttery, Cheesy, and Easy Recipe

quick, easy, and incredibly delicious bread recipe



**OVEN**  
**400°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Flatbread:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup warm water

2 tablespoons olive oil

For the Garlic Parmesan Topping:

- 3 tablespoons butter, melted
- 2 cloves garlic, minced
- $\frac{1}{2}$  cup grated Parmesan cheese
- 1 teaspoon dried oregano (or Italian seasoning)
- $\frac{1}{8}$  teaspoon black pepper
- 1 tablespoon chopped parsley (for garnish)

How to Make Garlic Parmesan Flatbread:

1. Make the Flatbread Dough:
2. Roll Out the Dough:
3. Cook the Flatbread:
4. Prepare the Garlic Butter:
5. Brush and Serve:

My Best Tips for Perfect Flatbread:

Don't over-knead the dough - A quick knead keeps it soft and tender.

Cook on medium heat - Too high will burn the outside before the inside is done.

Use fresh garlic - It gives the best flavor to the butter topping.

Try different cheeses - Mozzarella or Asiago add extra cheesiness.

What to Serve with Garlic Parmesan Flatbread:

With marinara or garlic butter dip - A classic pairing.

Alongside pasta dishes - Perfect with spaghetti, Alfredo, or lasagna.

As a sandwich wrap - Fill with grilled chicken or veggies.

With soups or salads - A great side for tomato soup or a Caesar salad.

FAQs:

## DIRECTIONS

1. **Make the Flatbread Dough:** In a mixing bowl, combine flour, baking powder, and salt. Stir in warm water and olive oil, mixing until a dough forms. Knead for 1-2 minutes until smooth.
2. **Roll Out the Dough:** Divide the dough into 2-4 portions (depending on how large you want your flatbreads). Roll out each portion into a thin oval or circle.
3. **Cook the Flatbread:** Heat a large skillet over medium heat. Cook each flatbread for 2-3 minutes per side, until golden brown and slightly puffed.
4. **Prepare the Garlic Butter:** In a small bowl, mix melted butter, minced garlic, Parmesan cheese, oregano, and black pepper.
5. **Brush and Serve:** While the flatbreads are warm, brush them with the garlic Parmesan butter and sprinkle with fresh parsley. Serve immediately!
6. **My Best Tips for Perfect Flatbread:** Don't over-knead the dough - A quick knead keeps it soft and tender.
7. **Cook on medium heat** - Too high will burn the outside before the inside is done.
8. **Use fresh garlic** - It gives the best flavor to the butter topping.
9. **Try different cheeses** - Mozzarella or Asiago add extra cheesiness.
10. **What to Serve with Garlic Parmesan Flatbread:** This flatbread is delicious on its own, but here are some great ways to enjoy it:
11. **With marinara or garlic butter dip** - A classic pairing.
12. **Alongside pasta dishes** - Perfect with spaghetti, Alfredo, or lasagna.

13. As a sandwich wrap - Fill with grilled chicken or veggies.
14. With soups or salads - A great side for tomato soup or a Caesar salad.
15. FAQs: Can I make this flatbread ahead of time?Yes! Cook the flatbreads and store them in an airtight container for up to 3 days. Reheat in a pan before serving.
16. Can I bake this instead of cooking on the stove?Yes! Bake at 400°F (200°C) for 8-10 minutes until golden brown.
17. Can I freeze flatbread?Absolutely! Freeze cooked flatbreads in a zip-top bag for up to 2 months. Reheat in a skillet or oven before serving.
18. This : Garlic Parmesan Flatbread is crispy, buttery, and full of flavor, making it the perfect side dish, snack, or appetizer. Whether you enjoy it fresh out of the pan or dipped in your favorite sauce, this recipe is a must-try.
19. Give it a go and let me know how it turns out!

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