

Easy Flatbread Pizza: Quick, Crispy & Customizable for Any Meal!

Craving pizza but short on time?



OVEN
400°F

TIME
3-5 min

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INGREDIENTS

2 (8-10 inch) flatbreads (such as naan, pre-baked pizza crusts, or large pita breads)
¾ cup pizza sauce (your favorite brand)
1 ¾ cups shredded mozzarella cheese (or your favorite melting cheese blend)
Your favorite pizza toppings: Sliced pepperoni, cooked sausage, or cooked chicken
Sliced bell peppers, onions, mushrooms, olives
Fresh herbs like basil or oregano
1 tbsp olive oil (for brushing flatbreads, optional)
Salt and black pepper, to taste

DIRECTIONS

1. **Preheat Oven & Prepare Flatbreads:** Preheat your oven to 400°F (200°C). Place the 2 flatbreads directly on a large baking sheet (or directly on the oven rack if your flatbreads are sturdy enough and you prefer a crisper bottom). If desired, lightly brush the flatbreads with 1 tablespoon olive oil.
2. **Sauce & Cheese:** Evenly spread ¾ cup pizza sauce over each flatbread, leaving a small border for the crust. Sprinkle 1 ¾ cups shredded mozzarella cheese evenly over the sauce on both flatbreads.
3. **Add Toppings:** Arrange your favorite pizza toppings over the cheese. Be mindful not to overload the flatbreads, as too many toppings can make them soggy. Distribute them evenly.
4. **Bake to Perfection:** Place the baking sheet with the assembled flatbread pizzas in the preheated oven. Bake for 10-15 minutes, or until the crust is golden brown and crisp, and the cheese is melted, bubbly, and lightly golden. The exact time may vary based on your oven and the thickness of your flatbread.
5. **Serve:** Remove the flatbread pizzas from the oven. Let them cool for just a minute or two before slicing into desired portions. Serve immediately and enjoy your quick, crispy, and delicious Flatbread Pizza!

SWAPS & NOTES

Flatbreads: Use naan bread, pre-baked pizza crusts, large pita breads, or even large tortillas for a very thin crust.

The key is a sturdy, ready-to-use base.

Pizza Sauce: Use your favorite store-bought pizza sauce for convenience.

Marinara sauce, pesto, or even a creamy Alfredo sauce can be used

as a base.

TIPS FOR SUCCESS

Hot Oven is Key: A high oven temperature ensures a quick bake and crispy crust.

Don't Overload: While tempting, too many toppings can make the flatbread soggy.

Distribute them evenly and sparingly.

Pre-Cook Meats/Sauté Veggies (if using): If using raw meat toppings (like sausage or chicken), cook them fully before adding to the pizza.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-flatbread-pizza-quick-crispy-customizable-for-any-meal/>