



Holmes Smokehouse Smoked Sausage Caprese Flatbread

INGREDIENTS

1 large store-bought flatbread.
1 cup Holmes Smokehouse Sausage sliced. (Original or Garlic are great choices)
Tip: Lightly browning slices ahead of time adds flavor.
¾ cup variety of grape tomatoes sliced in half.
½ cup red onion sliced into 3-inch narrow slices.
¾ cup grated parmesan cheese.
1 cup fresh mozzarella cheese cut into 1-inch pieces.
2 TBL EVOO.
¼ cup chopped basil.
Salt and pepper

1. Pre heat oven to 450 degrees.
2. Place flatbread on stone or similar pan.
3. Spread EVOO on flatbread with pastry brush. Make sure to cover the edges.
4. Add generous salt and pepper.
5. Layer the parmesan cheese.
6. Layer mozzarella cheese leaving spaces for Holmes Smokehouse Sausage and vegetables.
7. Layer red onions.
8. Layer the tomatoes.
9. Layer the Holmes Smokehouse Sausage. (try not to eat too many before you make the flatbread!)
10. Place in oven and bake for 30-35 minutes or until cheese is melted and Holmes Sausage is sizzling!
11. Remove from oven, sprinkle with cut basil, and serve.