Mariana’s Vegetarian Flatbread

Prep | 10–15 MINUTES  
Bake | 10–12 MINUTES  
Yield | 2 SERVINGS

### Ingredients
- 3 green onions
- 1 zucchini
- 1/2 eggplant
- 2–3 small tomatoes, diced
- Olive oil
- Paprika
- Salt
- Pepper
- Garlic powder
- 2 flatbread
- Regular or vegan pesto
- Regular or vegan shredded mozzarella

### Directions

1. Slice up green onions, eggplant, and zucchini into even quantities. Coat the sliced veggies in olive oil, and sprinkle with paprika, salt, pepper, garlic powder, and cumin. Mix together until olive oil and seasoning covers veggies evenly.

2. Select your choice of flatbread!

3. Spread regular or vegan pesto across as the base and cover with shredded mozzarella or vegan mozzarella. (We use Follow Your Heart brand for vegan cheese.)

4. Top flatbread with the veggies and diced tomatoes.

5. Bake in an oven at 450 degrees for 10–12 minutes, or until the crust and cheese begin to turn golden. (Ovens will vary, so check on it every 5 minutes or so.)

Enjoy!