



Everything Better Smoked Salmon Flatbread

Makes 4 Servings

Homemade or purchased Pizza Dough
2 Tbsp Everything Better Blend
1/2 Red Onion, Chopped
2-3 Tbsp Capers, Chopped
8 Oz Whipped Cream Cheese
8 Oz Smoked Salmon
Cooking Spray
Sprinkle of Cornmeal
1/4 Cup Green Onion or Chives, Chopped

Preparation:

Preheat the oven to 425°.

Begin by placing dough on a kneading surface, make an indentation and add 1 generous tablespoon of the Everything Better. Gently fold/knead into the dough. With a rolling pin roll out to about 1/4" thickness to fit the pan you are planning on using. I used a small sheet pan that I sprayed with cooking spray and sprinkled with a little cornmeal. This helps promote a crispy crust and prevents sticking.

Place the rolled out dough into your pan, sprinkle with the remainder of the Everything Better blend. Bake for approximately 12 minutes or until your crust is golden brown. Remove to a cooling rack.

While the crust is cooling, chop your red onion as finely as you can, chop green onion of choice as well as the capers.

When crust is cooled, spread evenly with the cream cheese, edge to edge. Carefully add the smoked salmon to cover, sprinkle with the toppings and voila! Easy, pretty and smokin' delicious!

Enjoy!