



Seafood Flatbread with Lemon Herb Sauce



4 Servings



30 minutes

Ingredients :

- Flatbread
- Shrimp
- Calamari
- Olive oil
- Garlic
- Lemon juice
- Lemon zest
- Fresh parsley
- Fresh oregano
- Salt
- Black pepper
- Mozzarella cheese



Instructions :

1. Preheat the oven to 425°F and place the flatbreads on a baking sheet .
2. Heat olive oil in a pan over medium heat and sauté garlic until fragrant .
3. Add shrimp and calamari to the pan and cook until just tender , then season with salt and black pepper .
4. In a small bowl , mix lemon juice , lemon zest , chopped parsley , and oregano to create the lemon herb sauce .
5. Sprinkle mozzarella cheese evenly over each flatbread .
6. Spread the cooked seafood evenly on top of the cheese .
7. Drizzle the lemon herb sauce lightly over the seafood .
8. Bake for 10 to 12 minutes until the flatbread is crisp and the cheese is melted .
9. Remove from the oven , slice , and serve warm .