



Almond & Sun-Dried Tomato Flatbread

- 1 10 oz. package refrigerated pizza crust dough
- 1 Tbsp. olive oil
- 1/4 cup dried tomatoes in olive oil, drained and sliced
- 1/4 cup Parmesan cheese, grated
- 1/4 cup Almond Accents® Roasted Garlic Caesar sliced almonds
- 2 tsp. dried rosemary, crushed



Preparation Time : 20 minutes

Heat oven to 400 degrees. Unroll dough on lightly greased baking sheet, forming 15 x11 inch rectangle. Brush dough with oil. Arrange tomatoes evenly over dough. Sprinkle with cheese, Almond Accents and rosemary. Bake 12-14 minutes or until crust is golden brown. Cut into pieces and serve.

Makes 4 servings

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