



BALSAMIC AND BASIL STRAWBERRY FLATBREAD 🍓

- 1 sheet lavash or flatbread (we used [@atoriasfamilybakery](#) brand)
- 10 leaves fresh basil
- 1 Cup Bobalu strawberries, sliced
- 2/3 Cup mozzarella cheese
- 1/2 Cup feta cheese, crumbled
- Drizzle of balsamic glaze
- 1/3 Cup sliced red onion (optional)

Preheat oven to 425F and line a baking sheet with parchment paper. Sprinkle mozzarella over the flatbread and spread it out, leaving a border around the flatbread.

Sprinkle the strawberries and feta cheese over top. Bake in the oven for 15 minutes or until the crust is crispy. Sprinkle the flatbread with the basil and drizzle with balsamic glaze and a bit more feta cheese. Serve immediately.