



Gruyere & Chives Flatbread

1/2 pound (approximately) of your favorite pizza dough
extra virgin olive oil
1/2 cup thinly sliced gruyere
handful chives
fresh-cracked black pepper
flaky salt

Preheat the oven to 425 and lightly grease a baking sheet.

Stretch the dough into a very thin, roughly oblong shape and transfer to the prepared baking sheet. Drizzle the dough with a thin layer of olive oil (about a tablespoon, total). Top the oiled dough with the gruyere and then the chives. Bake for 7 to 10 minutes until the cheese is melted and the flatbread is golden brown.

Sprinkle with pepper and salt. Cut into wedges and serve.

