

## **Grilled Cheese & Tomato Flatbreads**

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**Preparation Time: 30 minutes**

**Grill Time: 5 minutes**

**1 Package (8 Oz) cream cheese, softened**  
**2/3 cup grated Parmesan cheese, divided**  
**2 tablespoons minced fresh parsley, divided**  
**1 tablespoon chives, minced**  
**2 cloves garlic, minced**  
**1/2 teaspoon fresh thyme, minced**  
**1/4 teaspoon salt**  
**1/4 teaspoon pepper**  
**1 tube (13.8 oz) refrigerated pizza crust dough**  
**2 tablespoons olive oil**  
**3 medium tomatoes, thinly sliced**

In a small bowl, beat the cream cheese, 1/3 cup of the Parmesan cheese, 1 tablespoon of parsley, chives, garlic, thyme, salt and pepper until blended.

Unroll the pizza crust and cut in half.

On a lightly floured surface, roll out each portion into a 12x6-inch rectangle. Brush each side with oil.

Grill, covered, over medium heat for 1 to 2 minutes or until the bottoms are lightly browned. Remove from the grill.

Spread the grilled sides with the cheese mixture.

Sprinkle with the remaining Parmesan cheese and top with tomatoes.

Return to the grill. Cover and cook for 2 to 3 minutes or until the crust is lightly browned and the cheese is melted, rotating halfway through cooking to ensure an evenly browned crust.

Sprinkle with remaining parsley.

Yield: 2 12 serving flatbreads

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Per Serving (excluding unknown items): 2126 Calories; 135g Fat (56.9% calories from fat); 68g Protein; 162g Carbohydrate; 5g Dietary Fiber; 296mg Cholesterol; 4127mg Sodium. Exchanges: 9 Grain(Starch); 5 1/2 Lean Meat; 4 Vegetable; 23 1/2 Fat.