

Shamrock-Shaped Flatbread Recipe

Prep Time:

20 minutes

Bake Time:

12-15 minutes

Serves: 4–6

Ingredients

For the Flatbread:

- 1 pound pizza dough (store-bought or homemade)
 - 2 tablespoons olive oil
 - ½ cup pesto sauce
 - 1½ cups shredded mozzarella cheese
 - 1 cup baby spinach
 - ½ green bell pepper, thinly sliced
 - Fresh basil or parsley for garnish
 - Cornmeal or flour for shaping
- Optional toppings:
- Ricotta cheese
 - Parmesan
 - Artichokes
 - Roasted garlic
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Instructions Step 1: Preheat the Oven

Preheat your Frigidaire Gallery Range using Stone Bake Mode at 475°F.

Allow the oven to fully preheat for the crispiest crust possible.

Step 2: Shape the Shamrock

Lightly flour your work surface and divide the pizza dough into three equal sections for the shamrock leaves plus a smaller section for the stem.

Shape each large section into circles and arrange them together so they overlap slightly, forming a three-leaf clover shape. Roll the smaller piece into a stem and attach it to the bottom.

Transfer carefully onto a parchment-lined baking sheet or pizza peel dusted with cornmeal.

Step 3: Add Toppings

Brush the dough lightly with olive oil.

Spread pesto evenly across the shamrock, leaving a small border around the edges. Top with mozzarella cheese, spinach, and green bell pepper slices for a festive green presentation.

Add optional toppings if desired.

Step 4: Bake to Perfection

Place the flatbread into the Frigidaire Gallery Range and bake for 12–15 minutes until the crust is golden and crisp and the cheese is bubbling.

Stone Bake Mode helps create that signature artisan texture with crisp edges and evenly cooked toppings.

Step 5: Garnish & Serve

Remove from the oven and finish with fresh basil, parsley, or Parmesan cheese.

Slice and serve warm as an appetizer, party snack, or casual dinner centerpiece.