**ZLT Flatbread**

**Ingredients:**
Zucchini Planks, Grilled
4 or 5 Vine Ripe Tomatoes, ¼” Sliced
Habanero Jack Cheese
Romaine Leaves
*Smoked Tomato Pesto - See ingredients and prep at bottom
Pizza Dough Sheet, scratch made or store bought
Olive Oil
*Chipotle Mayo - See ingredients and prep at bottom

**Preparation:**
- **Brush dough sheet with seasoned oil on both sides; chargrill dough sheet on both sides for 2 minutes per side**
- Spread Smoked Tomato Pesto over the entire surface of bread
- **Brush zucchini planks with remaining seasoned oil and grill on both sides for 2 minutes or until golden brown**
- Spread grilled zucchini evenly out on half of the grilled dough sheet
- Top with Habanero Jack cheese, tomato slices, Romaine lettuce and chipotle mayo
- Fold sandwich in half evenly and place 8 garnished picks evenly spaced into sandwich
- Cut sandwich into 8 equal pieces using the picks as a guide
- **Place finished sandwich into cinnamon paper lined black wire basket with wood handled spatula and serve**

**Smoked Tomato Pesto Ingredients and Prep:**
Sun-Dried Tomatoes  1lb
Basil  1lb
Olive Oil  2oz
Salt  1tbsp
Pureed Garlic  1cup
Tomato Puree  4oz
Pepper  1tbsp

- **Combine all ingredients in Food Processor and puree until smooth.**

**Chipotle Mayo Ingredients and Prep:**
Mayonnaise  128 fluid oz.
Lemon juice  4 fluid oz.
Chipotle puree  9 fluid oz.

- **Mix all ingredients together until the mixture is incorporated.**