



# Funky Flatbreads

Spread on some fun and top it with love — no oven needed.

BY EMILY MCINTYRE  
PHOTOS BY COLBY CALDWELL

**P**izza and college go together like peanut butter and jelly, but too many slices can really pack on the pounds. While you don't have to swear off pizza forever, try a lighter pie — er, flatbread — that packs just as much flavor. These may look fancy, but they're a cinch to assemble. The best part? You can customize the ingredients to accommodate your taste preferences, no matter how bizarre.





### BERRY CHEESECAKE

#### MATERIALS NEEDED:

- 4 oz. light cream cheese, softened
- 1 Tbsp butter
- 2 Tbsp confectioners' sugar
- ½ tsp vanilla extract
- ¼ cup strawberries, thinly sliced
- ¼ cup raspberries
- ¼ cup blueberries
- 1 Tbsp mini chocolate chips
- 1 Tbsp caramel sauce

#### STEPS:

In a small bowl, mix cream cheese and butter together until thoroughly combined. Add confectioners' sugar and vanilla, then mix quickly with a fork until light and fluffy. Spread onto flatbread evenly. Add fruit, sprinkle mini chocolate chips and drizzle caramel sauce on top.

### TEX MEX

#### MATERIALS NEEDED:

- Tex Mex Supreme
- 1 ¼ tsp taco seasoning
- ¼ lb lean ground beef
- 1/3 cup queso
- 2 Tbsp black beans
- 2 Tbsp diced tomatoes (fresh or canned)
- 1 Tbsp diced onion
- Fresh cilantro, finely chopped

#### STEPS:

Put ground beef in a skillet on medium-high heat until cooked thoroughly. Add taco seasoning and stir until all meat is coated. Spread queso on flatbread. Add meat, black beans, tomatoes, onion, and cilantro on top.

### VEGGIE-LICIOUS

#### MATERIALS NEEDED:

- Flatbread
- 1/3 cup hummus
- 1 Tbsp extra virgin olive oil
- Dried herbs, such as rosemary (optional)
- 1 stalk celery, chopped
- ¼ bell pepper, diced
- 4 baby carrots, sliced
- ½ baby cucumber, sliced

#### STEPS:

Spread flatbread with hummus. Drizzle olive oil evenly, then sprinkle dried herbs on top. Add veggies.