**Tomato and Fish Flatbread**

2 large tomatoes, sliced

½ teaspoon kosher salt, divided

1 pound fresh Anne’s Old Fashion Gluten Free pizza dough

1 tablespoon yellow cornmeal

2 white fish fillets, cooked and flaked

2 tablespoon olive oil

½ shallot, finely chopped

1 garlic clove, finely chopped

¼ teaspoon black pepper

2 teaspoons balsamic vinegar

1 cup shredded mozzarella (about 4 ounces)

2 cups mixed baby greens

Preheat the oven to 450 degrees. Lay the tomato slices on a paper towel-lined plate and sprinkle with ¼ teaspoon of salt. Top with more paper towels and set aside.

Stretch the dough into a 16 by 10 inch oval on a clean surface sprinkled with cornmeal. (if the dough pulls back, let it rest 15 minutes.) Transfer to a parchment-lined baking sheet. Set aside.

Heat olive oil in a large skillet over medium high heat. Add shallot, garlic, pepper and remaining salt. Cook 1 minute. Whisk in the vinegar. Brush 2 tablespoons of the vinaigrette over the dough.

Bake the dough until it is brown, 8-10 minutes. Top with tomatoes, fish and mozzarella. Return to oven and bake until cheese is melted and beginning to brown, about 10 minutes more. Toss the greens with the remaining vinaigrette and serve over the flatbread. Serves 4