

Grilled Vegetable Naan Pizza

Servings: 6

INGREDIENTS

- 6 oz Roseli® roasted red bell pepper chopped
- 6 oz Cross Valley Farms® crimini mushrooms, quartered
- 6 oz Cross Valley Farms poblano pepper, julienned
- 12 oz Cross Valley Farms eggplant, medium diced
- 6 oz Cross Valley Farms red onions, julienned
- 6 oz Cross Valley Farms yellow squash, sliced medium
- 6 oz Rykoff Sexton™ extra-virgin olive oil
- 2 oz Monarch® apple cider vinegar
- 2 oz Monarch Tuscan seasoning
- 12 oz Chef's Line™ black olive tapenade
- 12 oz Glenview Farms® goat cheese crumbles

PREPARATION

In a large bowl, mix all cut vegetables. In a separate bowl, combine oil, vinegar and seasoning. Add ½ the vinaigrette. Marinate for 5 minutes. Grill on a flat top for 3 minutes.

To build pizzas, layer naan with tapenade, grilled vegetables, goat cheese and remaining vinaigrette. Bake on high until cheese to start to brown around edges, about 5 minutes.

