

Vegetable Naan Pizza

Servings: 1

INGREDIENTS

- Optimax® pan spray
- 1 ea Cross Valley Farms® eggplant, sliced lengthwise
- ¼ t Rykoff-Sexton International™ sea salt
- ¼ t Monarch® cracked black pepper
- 1 ea Chef's Line™ roasted-garlic tandoori naan
- ¼ c Connoisseur Major Gray's chutney
- 1 ea Cross Valley Farms red pepper, julienned
- ¼ c Roseli® sundried tomato strips
- 1 ea Cross Valley Farms cucumber, diced
- ⅓ c Cross Valley Farms mesclun spring mix
- ⅓ c Monarch white balsamic with lime & basil vinaigrette

PREPARATION

Coat preheated grill with pan spray. Slice eggplant into long planks; season with salt and pepper. Let sit for 10 minutes until water beads on surface. Grill eggplant and naan until slightly charred. Remove naan from grill and spread with chutney. Top grilled naan with grilled eggplant, red pepper, sundried tomato and cucumber. Toss mesclun mix into white balsamic vinaigrette. Finish with a layer of mesclun mix.

