

Grilled Naan Pizzas

These grilled naan pizzas are topped with caramelized eggplant, roasted red peppers, and creamy ricotta for a delicious pizza the whole family will love!

Ingredients:

4 large pieces of naan
1 small eggplant, sliced into ¼" thick coins
2 tablespoons olive oil
1 cup ricotta cheese
¼ teaspoon salt

¼ teaspoon pepper
¼ teaspoon oregano
¼ teaspoon crushed red pepper
½ cup jarred roasted red pepper slices
½ cup shredded mozzarella
¼ cup pesto

Directions:

Preheat grill for direct grilling over medium-high heat. Place the eggplant slices on a paper towel, in a single layer. Sprinkle with salt and let sit for 5 minutes, then pat dry with a paper towel.

Brush the naan with 1 tablespoon of olive oil. Grill the naan for 1 minute on each side.

Grill the eggplant slices for 4-5 minutes until softened.

Combine the ricotta cheese with salt, pepper, oregano, and crushed red pepper.

Spread a thin layer of ricotta on each flatbread.

Top with eggplant slices, roasted red peppers, and mozzarella.

Grill for 6-8 minutes or until the cheese has melted.

Top with pesto and serve.

