

# Grilled Indian Spiced Flatbread Pizza

## With Tomatoes and Goat Cheese

(modified from the McCormick website)

Makes: 4 servings

Prep Time: 15 minutes

Cooking Time: 10 minutes

Total Time: 25 minutes

### INGREDIENTS

2 tablespoons oil, divided

1 cup thinly sliced Vidalia onion (approximately 1 medium onion)

1 teaspoon McCormick Turmeric, Ground

1/2 teaspoon McCormick Cumin, Ground

1 package (8.8 ounces) whole-wheat naan (2 pieces)

2 vine-ripened tomatoes, sliced

3 ounces goat cheese (chèvre), crumbled

3 ounces feta cheese, crumbled

1 tablespoon chopped fresh mint

### DIRECTIONS

1. Place sliced onion in low-fat fryer. Stir turmeric and cumin into 1 tablespoon of olive oil. Drizzle oil mixture over onion slices. Cook for 3-5 minutes until onion is softened. Set aside. (Directions with skillet: Heat 1 tablespoon of the oil in medium skillet on medium heat. Add onion, cook and stir 3 minutes or until softened. Stir in turmeric, cumin and red pepper. Set aside.)

**(Note: Turmeric can stain utensils)**

2. Brush tops of naan lightly with remaining 1 tablespoon olive oil.

Place oiled-side down on the grill. Close lid. Grill over medium heat

1-2 minutes or until grill marks appear on the bottom of the crust.

Carefully remove using tongs or spatula and place on a cooking sheet.

3. Spread 1/2 of the onion mixture evenly on each crust. Top one piece of naan with tomatoes and goat cheese. Top the other piece of naan with tomatoes and feta cheese. Place pan on middle rack of oven and broil 1-2 minutes or until cheese is melted. Remove from oven.

4. Sprinkle with mint. Cut with a pizza cutter and serve immediately.