

Grilled Veggie Flatbread

Servings: 4

RECIPE BOX

INGREDIENTS

4 MINI FLATBREADS OR NAAN
1/2 CUP HALVED CHERRY TOMATOES
1 RED ONION, SLICED
8 OUNCES BUTTON MUSHROOMS, SLICED
1 RED BELL PEPPER, SLICED
1 YELLOW BELL PEPPER, SLICED
1/2 CUP MIXED BLACK AND GREEN OLIVES, HALV
1 SMALL YELLOW SQUASH OR ZUCCHINI, SLICED
2 TABLESPOONS OLIVE OIL
SALT AND PEPPER, TO TASTE
1 TABLESPOON CHOPPED FRESH CHIVES
1 TABLESPOON CHOPPED FRESH OREGANO
1 TABLESPOON CHOPPED FRESH PARSLEY
1/3 CUP OLIVE OIL
1/2 CUP PREPARED PESTO



DIRECTIONS:

STEP 1: Preheat oven to 375. In a large bowl, toss together the cherry tomatoes, red onion, mushrooms, peppers, olives, and squash.

STEP 2: Add in the olive oil, salt and pepper, and toss to coat.

STEP 3: Spread the veggies on the prepared baking sheet. And roast in preheated oven for 12-15 minutes, or until all veggies are tender and beginning to brown. Remove from oven and set aside. With five minutes left in the roasting time, preheat the grill to medium-high.

STEP 4: In a small bowl, combine the chives, oregano, and parsley. Set on platter. Add the olive oil, pesto, and cheese to the platter.

STEP 5: Take the platter to the grill. Working with one flatbread at a time, take the dough, and stretch it until it is about 12" around (no need to be precise about it). Brush one side with olive oil, and place that side down on the grill. Close the lid, and let cook for 1-2 minutes, or until the edges are just beginning to solidify.

STEP 6: Brush the top with olive oil and flip the flatbread. Spread half the pesto on top, followed by half the veggies, and half the cheese. Close the lid, and let cook for an additional 2-3 minutes, or until the cheese is melted. Remove flatbread from the grill, sprinkle with half the herbs, and set aside. Repeat with remaining flatbreads.

GF Use a gluten free flatbread.

V This recipe is vegetarian as written.

Nutrition per Serving: Calories 529, Total Fat 45g, Carbs 32g, Protein 10g, Fiber 5g, Sugars 21g.

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