

Grilled VEGETABLE NAAN PIZZA

Did you say healthy pizza? Sign us up! Veggies grilled to perfection creates the optimal crunch and flavor burst perfect for any occasion!



Nutrition Facts	
Serving Size (313g) Servings Per Container	
Amount Per Serving	
Calories 380	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 860mg	36%
Total Carbohydrate 54g	18%
Dietary Fiber 4g	16%
Sugars 9g	
Protein 27g	
Vitamin A 25%	Vitamin C 80%
Calcium 90%	Iron 20%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	Less than 300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



Prep time: 5 Minutes
Cook time: 10 Minutes
Serves: 4 People

INGREDIENTS:

- 1 Red Bell Pepper, chopped
- 4 cremini mushrooms, sliced
- 1 zucchini, sliced into 1-inch sticks
- 1/2 bunch asparagus, ends trimmed
- 4 naan breads
- 1 cup fresh mozzarella pearls, shredded
- Sea salt & ground pepper to taste

CHEF'S TIP:

You can substitute naan bread with a tortilla shell for a little extra crunch.

DIRECTIONS:

- Preheat oven to 400.
- Heat an indoor or outdoor grill to medium high and coat with cooking spray or olive oil.
- Grill the vegetables until charred and tender on the inside. Season with salt and pepper. Give all vegetables a rough chop & spread evenly over the 4 naan breads.
- Sprinkle cheese on each bread and place into the oven and bake for approximately 10 minutes, or until the cheese is browning and bubbly, and the crust is crispy.

