



# CRISPY EGGPLANT, PESTO, & GOAT CHEESE FLATBREAD WITH ROASTED CARROTS

FAST. EASY. FRESH.

**1.** Start by preheating your oven to 425°F. Peel your **carrots** and then slice them, on the diagonal, into ½-inch slices. Place in a medium bowl and toss with 2 Tbsp. **olive oil** and good pinch of **salt** and **pepper**. Spread out onto a parchment-lined baking sheet and bake for 20-25 minutes, or until tender.

**2.** Meanwhile, thinly slice the **eggplant** (as thin as possible) to get about 4-6 slices per person depending on taste. Peel and then roughly dice the **shallot** into large chunks.

**3.** Place a large pan over high heat and add the remaining 2 Tbsp. **olive oil**. Add the **eggplant** in a single layer and then the **shallot** in the empty spaces (you may need to do this in batches depending on how large your pan is). Cook the eggplant for 2-3 minutes per side, or until it is a dark golden brown and the shallots are slightly charred.

**4.** Make the flatbreads. Lay the **naan** onto a large baking tray(s) and then spread evenly with **pesto**. Top with the **eggplant** and **shallot** (breaking it up as you go) and finish with crumbles of **goat cheese**. Sprinkle over the **red chili flakes**, if using.

**5.** Transfer the flatbreads to the oven for the last 10-12 minutes that your carrots are in the oven, until the base is crispy and the goat cheese is slightly browned.

**6.** To serve, slice each flatbread into slices and roughly tear the **basil** over top to garnish. Serve alongside the roasted carrots. Enjoy!



## Ingredients (4 Person Serving – 684 Calories Per Serving)

Naan	4	Fresh Basil	18 g
Eggplant	1 Medium	Olive Oil	4 Tbsp.
Shallots	2	Red Chili Flakes	½ tsp.
Basil Pesto	100 g	Carrots	6
Goat Cheese	180 g	Salt and Pepper	To taste

**30** Minute Cook Time!