



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 1 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 1 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 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 desired.

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 (2 Person Serving – 684 Calories Per Serving)

Naan	2	Fresh Basil	9 g
Eggplant	1 Small	Olive Oil	2 Tbsp.
Shallot	1	Red Chili Flakes	¼ tsp.
Basil Pesto	50 g	Carrots	3
Goat Cheese	100 g	Salt and Pepper	To taste

30 Minute Cook Time!