



VEGETARIAN FLATBREAD WITH TWO CHEESES, ZUCCHINI, AND PICKLED ONION

FAST. EASY. FRESH.

1. Preheat your oven to 400°F then peel and thinly slice the **onion**. In a medium pot, combine ½ cup water with the **apple cider vinegar** and **sugar**. Bring to a boil, then add the onions to the pot, remove from heat, and set aside.

2. Next, thinly slice the **zucchini** and peel and mince the **garlic**. Thinly slice the **tomatoes**, grate the **cheddar** and slice the **bocconcini**.

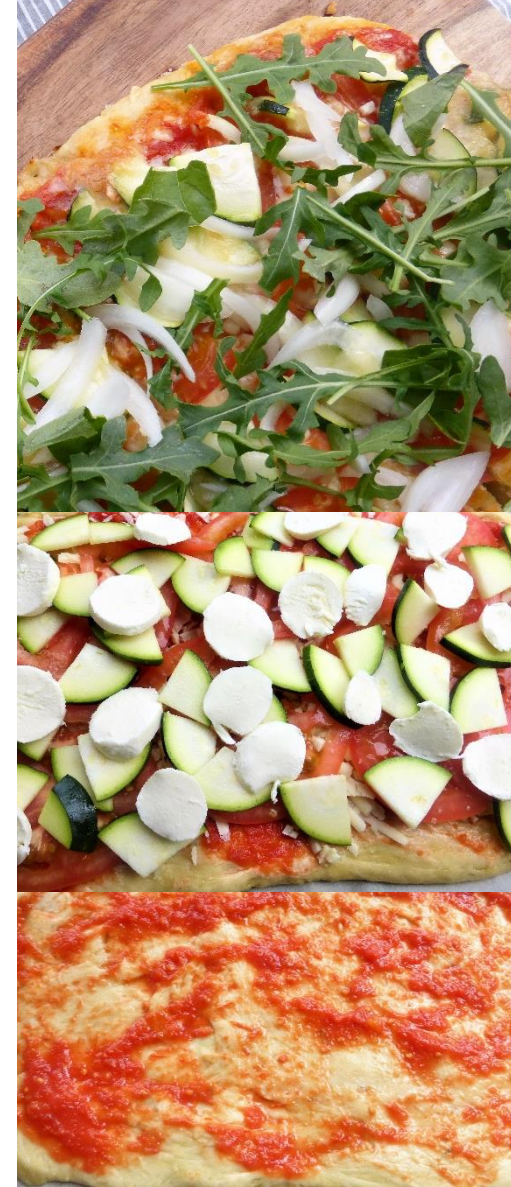
3. Make your flatbreads. Spread the **tomato sauce** (use as much or as little as you'd like) evenly onto each **naan** that have been placed onto large baking sheets. Season lightly with **salt** and **rosemary**. Sprinkle with **minced garlic** then the **cheddar**. Lay the **tomato slices** on top. Finish with the **zucchini** and the **bocconcini**.

4. Bake in the oven for 20-25 minutes, until golden brown and bubbly. Remove, and cut into wedges. Strain the pickled onions.

5. To serve, top the flatbreads with the pickled onion, **arugula**, and torn **basil**. Enjoy!

Ingredients (4 Person Serving – 790 Calories Per Serving)

Yellow Onion	1	Tomatoes	2
Apple Cider Vinegar	½ Cup	Garlic	4 Cloves
Granulated Sugar	½ Cup	Fresh Basil	Few Sprigs
Tomato Sauce	1 396 ml Can	Arugula	100 g
Aged White Cheddar	150 g	Naan	8
Bocconcini	150 g	Dried Rosemary	1 tsp.
Zucchini	1	Salt and Pepper	To Taste



35 Minute
Cook
Time!