



# 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 small pot, combine ¼ cup water with the **apple cider vinegar** and **sugar**. Bring to a boil, then add the onions to the pot, remove from the heat, and set aside to pickle.

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

**3.** Lay the **naan** out onto a large baking sheet and then spread the **tomato sauce** (to taste) onto each one. Season lightly with **salt** and **rosemary**. Sprinkle with **minced garlic** then the **cheddar**. Lay the **tomato slices** on top and then finish with the **zucchini** and **bocconcini**.

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

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

## Ingredients (2 Person Serving – 890 Calories Per Serving)

Yellow Onion	1	Roma Tomato	1
Apple Cider Vinegar	¼ Cup	Garlic	2 Cloves
Granulated Sugar	¼ Cup	Fresh Basil	8 g
Tomato Sauce	213 ml	Arugula	50 g
Aged White Cheddar	75 g	Naan	4
Bocconcini	75 g	Dried Rosemary	½ tsp.
Zucchini	1 Small	Salt and Pepper	To Taste



**35** Minute  
Cook  
Time!