

INDIAN SPICED FLATBREAD

Yield: 4 as a meal, or 12 as an appetizer

INGREDIENTS:

2 tbsp olive oil, divided
2 cups thinly sliced onion
1 tsp ground turmeric
1/2 tsp ground cumin
Dash crushed red pepper flakes
¼ tsp black pepper
1 pkg naan (4-5 pieces) whole grain if available
3 large, or 5 medium, vine-ripened tomatoes, sliced
300 g goat cheese, crumbled
2 tbsp chopped fresh mint

DIRECTIONS:

1. Preheat oven set to ‘broil’. Prepare large baking sheet with aluminum foil.
2. Heat 1 tablespoon of the oil in large skillet on medium-low heat. Add onion and cook while stirring for 5-8 minutes or until softened.
3. Stir in turmeric, cumin, crushed red pepper, and black pepper. Cook for 2-3 more minutes. Set aside.
4. Place naan on baking sheet and brush tops of naan lightly with remaining 1 tablespoon oil. Place in the oven and broil for 2 minutes.
5. Remove from oven and spread onion mixture evenly on each naan. Top with sliced tomatoes and goat cheese. Do not add mint yet.
6. Return to oven to broil for 2 to 3 minutes. Remove once cheese has softened (note goat cheese does not brown) and crust has browned slightly.
7. Sprinkle with mint and serve immediately.

LOCATIONS:

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