

Recipe for Super-Quick Grilled Naan Pizzas

This is essentially a riff on that beloved 70s classic, the pizza bagel, with Trader Joe's naan standing in for the bagel. I bet you could use pita bread or even French bread if you don't happen to have any naan hanging around.

Makes 4 pizzas

4 whole wheat naan or doughy flatbreads of your choice
olive oil
pizza sauce
shredded mozzarella
a few slivers torn fresh basil
freshly ground black pepper

Preheat the grill to medium high.

When hot, brush the naan with olive oil and place face down on the grill. When grill marks appear, flip the naan and brush the other side with oil. Now flip it once more.

Top each naan with a little pizza sauce and some shredded mozzarella. Close the grill and allow the cheese to melt, about 3 to 4 minutes. You may need to move the pizzas to a cooler part of the grill to prevent the bottoms from burning.

Garnish with a little torn basil and a sprinkling of freshly ground black pepper.

Voila. Dinner.