

## Grilled Indian-Spiced Flatbread

*Packaged naan or Indian flatbread is a quick and convenient “pizza” crust for turmeric-spiced onion, vine-ripened tomatoes and creamy goat cheese.*

Prep Time: 15 minutes

Cook Time: 10 minutes

- 2 tablespoons oil, divided
- 1 cup thinly sliced onion
- 1 teaspoon **McCormick® Ground Turmeric**
- 1/2 teaspoon **McCormick® Ground Cumin**
- 1/2 teaspoon **McCormick® Crushed Red Pepper**
- 1 package (8.8 ounces) naan (2 pieces)
- 2 vine-ripened tomatoes, sliced
- 6 ounces goat cheese (chèvre), crumbled
- 1 tablespoon chopped fresh mint

1. Heat 1 tablespoon of the oil in medium skillet on medium heat. Add onion; cook and stir 3 minutes or until softened. Stir in turmeric, cumin and red pepper. Set aside.
2. Brush tops of naan lightly with remaining 1 tablespoon oil. Place oiled-side down on the grill. Close lid. Grill over medium heat 1 to 2 minutes or until grill marks appear on the bottom of the crust. Carefully flip crust over using tongs or spatula.
3. Spread 1/2 of the onion mixture evenly on each crust. Top with tomatoes and goat cheese. Close lid. Grill over low heat 1 to 2 minutes or until cheese is melted. Remove from grill. Sprinkle with mint. Serve immediately.

Makes 4 servings.

**Nutrition Information Per Serving:** 432 Calories, Fat 24g, Protein 16g, Carbohydrates 38g, Cholesterol 34mg, Sodium 514mg, Fiber 5g