

## 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

## Turmeric-Roasted Cauliflower and Tomatoes

*Turmeric and vine-ripened tomatoes add vibrant color, flavor and health-promoting antioxidants to roasted cauliflower.*

Prep Time: 10 minutes

Cook Time: 40 minutes

1/4 cup olive oil

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/2 teaspoon **McCormick® Ground Turmeric**

1/8 teaspoon **McCormick® Ground Red Pepper**

1 large head cauliflower, cut into florets (about 10 cups)

1 bag (12 ounces) vine-ripened cherry tomatoes, halved (about 2 cups)

2 tablespoons chopped fresh cilantro

1. Mix oil, sea salt, turmeric and red pepper in small bowl. Place cauliflower and tomatoes in large bowl. Drizzle with 1/2 of the oil mixture; toss to coat well. Repeat with remaining oil mixture.
2. Spread vegetables in single layer in foil-lined large shallow baking pan.
3. Roast in preheated 425°F oven 40 minutes or until cauliflower is tender, stirring halfway through cooking time. Sprinkle with cilantro before serving.

Makes 10 servings.

**Nutrition Information Per Serving:** 90 Calories, Fat 6g, Protein 2g, Carbohydrates 7g, Cholesterol 0mg, Sodium 233mg, Fiber 3g

## Turmeric-Spiced Chicken with Tomato-Avocado Salsa

*This colorful grilled chicken and garden-fresh salsa could be the foundation of a flavorful build-your-own taco bar, perfect for easy entertaining.*

Prep Time: 15 minutes

Refrigerate: 30 minutes

Cook Time: 16 minutes

### Turmeric-Spiced Chicken:

2 tablespoons olive oil

1 teaspoon **McCormick® Garlic Powder**

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1 teaspoon **McCormick® Ground Turmeric**

1/2 teaspoon **McCormick® Crushed Red Pepper**

2 pounds boneless skinless chicken breasts or thighs, trimmed

### Tomato-Avocado Salsa:

6 medium vine-ripened tomatoes, cut into 1/2-inch chunks (2 1/2 cups)

2 avocados, peeled and cut into 1/2-inch chunks (1 1/2 cups)

1/2 cup coarsely chopped red onion

1/4 cup chopped fresh cilantro

2 tablespoons fresh lime juice

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/2 teaspoon **McCormick® Ground Turmeric**

8 flour tortillas (8-inch)

2 cups frisée or other lettuce

1. For the Chicken, mix oil, garlic powder, sea salt, turmeric and red pepper in small bowl. Place chicken in large resealable plastic bag or glass dish. Add marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor.
2. Meanwhile, for the Salsa, mix all ingredients in medium bowl. Cover. Refrigerate until ready to serve. Remove chicken from marinade. Discard any remaining marinade.
3. Grill chicken over medium-high heat 6 to 8 minutes per side or until cooked through. Cut chicken into thin strips. Place 1/4 cup lettuce on each tortilla. Fill with chicken and Salsa. Fold sides of tortilla over filling and roll up to serve.

Makes 8 servings.

**Nutrition Information Per Serving:** 397 Calories, Fat 21g, Protein 25g, Carbohydrates 27g, Cholesterol 74mg, Sodium 882mg, Fiber 4g