



## Grilled Grape & Goat Cheese Naan Pizza

HANDS-ON TIME: 20 min

TOTAL TIME: 35 MIN; SERVES 2

### Ingredients:

- 1 cup good-quality balsamic vinegar
- 1 bunch red, seedless grapes
- 2 pieces naan bread
- 6 oz goat cheese, crumbled
- 2 Tbsp olive oil
- 1/2 cup arugula
- 1/4 cup chopped, toasted walnuts

### Instructions:

1. Pour balsamic vinegar into a small saucepan. Bring to a boil and reduce to a simmer. Simmer until it is reduced to about 1/4 cup, 10-15 minutes. Remove from heat and cool
2. Turn grill to high, close the cover and preheat for 10 minutes. Then reduce heat to medium-low heat. Lightly oil grates. Split grapes into 2 smaller bunches, and grill for 2 minutes on each side or until grapes begin to soften. Remove grapes from the grill and cool for 5 minutes. Then remove grapes from stems.
3. Place naan bread pieces on grill and warm each side for about 1 minutes. Remove naan from grill and top each with half of the goat cheese. Then drizzle each with 1 tablespoon olive oil. Add the grilled grapes. Return the pizzas to the grill, close the lid and cook for about 5 minutes, until goat cheese is melted. Remove from grill and drizzle with balsamic reduction. Then add sprigs of arugula and chopped walnuts. Slice pizzas and serve immediately, refrigerating any leftovers.