



Grilled Summer Veggie Flatbreads



This recipe calls for:

Classic Alfredo Sauce

Prep time

20 MINUTES

Cook time

2 MINUTES

Servings

4

Ingredients

- 1/4 cup olive oil
- 1 clove garlic, minced
- 6 ready-to-use single-serve naan or flatbread crusts
- 1 small zucchini
- 2 tablespoons thinly sliced red onions
- 1 cup multi-colored cherry tomatoes, halved
- 1/4 each kosher salt and ground black pepper
- 6 tablespoons RAGÚ® Classic Alfredo Sauce
- 1/2 cup ricotta cheese
- 2 tablespoons shaved Parmesan cheese
- 1/4 cup small fresh basil leaves

Instructions

1. Preheat grill to medium-high.
 2. Combine oil and garlic in medium bowl. Brush 3 tablespoons oil mixture onto both sides of all crusts. Working with 2 crusts at a time, grill top-side down, 1-2 min. or until lightly browned on both sides. Carefully slide finished crusts onto large cutting board or platter. Repeat with remaining crusts.
 3. Using a vegetable peeler, create thin lengthwise strips of zucchini. Add zucchini, onions, tomatoes, salt and pepper to remaining oil mixture in bowl; mix gently.
 4. Top grilled crusts evenly with sauce, vegetable mixture, cheeses and basil.
- Tips: To make Parmesan shavings, use vegetable peeler along the side of the cheese wedge. Substitute other fresh vegetables such as yellow squash, seedless cucumber, carrots, bell peppers, asparagus, baby spinach, radishes, mushrooms, or sweet corn kernels.