



Grilled Naan Flatbread with Ricotta, Broccoli Rabe and Sharp Provolone

Makes 8 portions

Ingredients:

2 each	Naan Bread "Shells"
1 cup	Ricotta Cheese
2 cup	Broccoli Rabe – blanched, sautéed in oil and garlic
1 oz.	Provolone Cheese – sharp, shredded
To Taste	Extra Virgin Olive Oil
To Taste	Sea Salt
2 each	Black Pepper
2 Tbsp.	Fresh Basil – torn into small pieces

Directions:

Prepare all ingredients as detailed above.

Heat the grill.

Over medium heat, grill the Naan until slightly crisp – remove from grill.

Spread the ricotta on the naan

Cut the broccoli rabe into bite-size pieces and place on the Naan, top with the provolone, and finish with the basil, salt and pepper and a drizzle of oil.

Cut each Naan into 4 equal pieces