

Grilled Veggie Flatbread

Grilled vegetables and an easy 5-minute dough make this a quick appetizer for any party, or a fresh weeknight dinner.

Ingredients

- 1 yellow squash
- 4 asparagus spears, trimmed
- Oil for spritzing
- 1/4 tsp (1 mL) salt, plus more to taste
- 3 tbsp (45 mL) pesto
- Salt & black pepper
- 1/2 recipe [5-Minute Dough](#)
- 1/4 cup (50 mL) grape tomatoes
- 1/4 cup (50 mL) grated Parmesan cheese



pampered chef™

Instructions

1. Preheat the [Indoor Outdoor Portable Grill](#) to medium heat. Cut the top and bottom off the squash and cut in half crosswise. Slice the squash into planks using the [Quick Slice](#).
2. Spray the squash and asparagus with oil using the [Kitchen Spritzer](#) and season with salt.
3. Grill the squash and asparagus for 5-6 minutes, turning halfway through.
4. Move vegetables from the grill and place them in a medium mixing bowl. Add the pesto to the grilled vegetables and roughly chop the mixture using the [Salad Chopper](#). Season to taste with salt and pepper.
5. While the vegetables are grilling, roll out the 5-Minute dough to an 8" (20-cm) round. Spray the [Rockcrock® Small Grill Stone](#) with oil and place the dough on the stone, rolling out the dough to the edges.
6. Increase the heat to medium-high, place the stone on the grill and cook, covered, for 10 minutes.
7. Flip the dough over and top with the grilled vegetables, tomatoes, and Parmesan cheese. Cover and cook for an additional 3-5 minutes, or until the bottom of the dough is browned and the cheese is melted.

Yields 4 servings

U.S. Nutrients per serving:

Calories 190, Total Fat 7 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Sodium 770 mg, Carbohydrate 23 g, Fiber 2 g, Sugars 3 g, Protein 9 g

Cook's Tips:

This recipe is great for any number of summer vegetables. Try it with zucchini, eggplant, or red bell peppers.