

Corn, Squash, and Green Onion Flatbreads

Ingredients

- Cooking spray
- 1 (8.8-ounce) package whole-wheat tandoori naan bread
- 8 green onions, cut into 3-inch pieces
- 1 garlic clove, halved
- 4 teaspoons extra-virgin olive oil, divided
- 1 (7-ounce) yellow squash, thinly sliced (about 1 1/3 cups)
- 1 cup fresh corn kernels
- 1/2 teaspoon freshly ground black pepper, divided
- 1/4 teaspoon kosher salt
- 2.5 ounces vegetarian part-skim mozzarella cheese, shredded (about 2/3 cup)
- 2 ounces vegetarian fontina cheese, shredded (about 1/2 cup)
- 2 teaspoons fresh thyme leaves

Preparation

Place rack in upper third of oven. Preheat to 400°.

Heat a grill pan over high heat. Lightly coat pan with cooking spray. Add naan; grill 1 minute on each side or until grill marks appear. Place naan on a baking sheet. Add onions to pan; grill 2 minutes, turning once.

Rub cut sides of garlic over top side of naan. Drizzle with 2 teaspoons oil. Layer squash over naan, leaving a 1/2-inch border. Sprinkle corn over squash; top with onions. Sprinkle with 1/4 teaspoon pepper and salt; top with cheeses. Bake at 400° for 8 minutes. Turn broiler on (do not remove flatbreads from oven); broil 2 minutes or until lightly browned. Sprinkle with remaining 2 teaspoons oil, remaining 1/4 teaspoon pepper, and thyme. Cut each flatbread into 4 pieces.