



## Grilled Chicken, Pesto and Two Cheese Naan Pizza

### Ingredients:

- 1 Package Stonefire Original Naan
- ½ cup Basil pesto sauce - store bought or homemade
- ½ cup Shredded Asiago cheese
- ½ cup Grilled chicken breast, diced into small pieces
- ¼ cup Roasted bell peppers, diced into small pieces
- ¼ cup Sliced black olives
- ¼ cup Crumbled goat cheese
- 1 tbsp Chopped fresh basil
- Salt and freshly ground pepper

**Instructions:** Spread pesto equally over both Naan (bubbly side up). Sprinkle each Naan with the Asiago cheese, roasted red pepper and the diced grilled chicken breast . Top with the crumbled goats cheese, sliced black olives, chopped basil and salt and pepper. Place naan on middle rack of preheated 400 F oven and heat 10 to 15 minutes, or until cheese melts and crust is golden brown. Slice and serve immediately.