Grilled Naan Pizza Recipe
Serves 4

4 naan loaves
About 1/4 cup olive oil, plus more for drizzling
1/2 cup grated Parmesan, about 2 ounces
2 cups (loosely packed) grated fontina, about 8 ounces
3 to 4 tomatoes, sliced
Salt and pepper, to taste
2 large handfuls of arugula
1 handful basil leaves, torn into pieces
2 to 3 teaspoons sherry vinegar, to taste

1. Prepare the grill for two-zone heat: For a gas grill, set one burner at high heat and the remaining burners at medium-low heat. For a charcoal grill, bank two-thirds of coals on one half of grill and scatter remaining coals over other side. Have on hand a rimmed baking sheet.

2. Brush both sides of the naan with oil. On the hot side of the grill, cook them for about 1 minute on a side, or until they are hot and pleasingly charred. Transfer to the baking sheet.

3. Sprinkle each naan with about 2 tablespoons of Parmesan and 1/2 cup grated fontina, or to taste. Set the breads on the cool side of the grill, cover the grill, and cook for 2 to 3 minutes more, or until the cheese melts.

4. Top each naan with tomato slices and sprinkle with salt and pepper.

5. In a bowl, toss the arugula and basil with 1 tablespoon of oil. Sprinkle with salt, pepper, and vinegar. Mound the greens on top of the tomatoes, drizzle with a little more oil if you like, and serve.

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