



# BLUEBERRY RICOTTA & FETA NAAN FLATBREAD



SERVES: 2-3 | PREP TIME: 15M | COOK TIME: 20M

VEGETARIAN

## INGREDIENTS:

¼ Cup Crofter's Organic Just Fruit Wild Blueberry Fruit Spread

2 Tsp Apple Cider Vinegar

2 Pieces of Naan

2 Tbsp Ricotta Cheese

2 Tbsp Crumbled Feta Cheese

Small Red Onion

Fresh Arugula

Fresh Lemon Juice

Salt & Pepper

Olive Oil

## DIRECTIONS:

1. Preheat your oven to 400°F and line a baking sheet with parchment paper. In a small sauce pot, combine the Crofter's Organic Just Fruit Wild Blueberry Fruit Spread with the apple cider vinegar. Cook over low heat for about 5 minutes (until a thick sauce has formed), stirring occasionally to prevent sticking/burning. When blueberry sauce is done, set aside.
2. Place the naan flatbread on the prepared baking sheet. Evenly spread the ricotta cheese onto the naan. Next, drizzle the blueberry sauce over the ricotta cheese followed by a few thin slices of red onion and the feta cheese.
3. Bake in the prepared oven for 15-20 minutes (until the naan has become crispy and the cheese is starting to get golden). Remove from oven and let sit for a few minutes to cool down. Top the naan with fresh arugula, a splash of fresh lemon juice, salt & pepper to taste and a light drizzle of olive oil. Enjoy!