

Naan Pizza with Grilled Autumn Vegetables

This recipe and photos were provided by Sally Roeckell of [Table and Dish](http://TableandDish.com) and were originally published at 365Barrington.com.

Ingredients

- 3 small zucchini
- 2 summer squash
- 2 carrots
- 3 tbsp. plus 1 tsp olive oil
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 bunch scallions
- Baby arugula
- Cherry tomatoes
- 4 large pieces of Naan
- 4 oz. goat cheese
- 1 cup whole-milk ricotta
- 1 tbsp. olive oil
- 1 tsp. freshly squeezed lemon juice
- 1/4 tsp. lemon zest
- 1/4 tsp. kosher salt



Directions

For the Whipped Ricotta

1. Combine the ricotta, olive oil, lemon juice, zest and salt in a food processor with metal blade, or a blender.
2. Blend for 2 minutes or until silky smooth in the food processor or blender, stopping to scrape down the sides of the container once or twice with a spatula. Set aside in the refrigerator.

For the Pizza

1. Cut zucchini, summer squash and carrots lengthwise no more than 1/4 inches thick.
2. Brush with 1 tablespoon olive oil, season with salt and pepper and grill over medium-high heat until charred and just tender, 3 minutes per side. Toss scallions with 1 teaspoon olive oil and grill, turning occasionally until just tender. Transfer to a board and cut into pieces.
3. Lightly brush oil onto Naan bread and grill until toasted, 1 minute per side.
4. Spread ricotta on each piece of Naan, then top with zucchini, squash, carrots, tomatoes and scallions. Top with baby arugula and a few goat cheese crumbles. Drizzle with 1 tablespoon olive oil.

