

# NO 05 ROSÉ

## Summer Vegetable Flatbread With garden vegetables, goat cheese & artichoke

THIS VIBRANT FLATBREAD IS PERFECT FOR ENTERTAINING WHEN IT'S PAIRED WITH ROSÉ. THE SPECTRUM OF FRUITY AROMAS WILL BRING OUT THE FLAVORS OF THIS SUMMER DISH LEAVING YOU WISHING YOU HAD MADE MORE.

**SERVES TWO**

PREP TIME: **5 MINUTES** | COOK TIME: **10-15 MINUTES** | READY IN: **20 MINUTES**

### Ingredients:

- 2 garlic cloves sliced thinly
- 6 oz. multi color grape tomatoes halved
- 3 oz. artichoke hearts quartered
- 1 cup sliced red onion
- 4 tablespoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon red pepper flakes
- 2 naan flatbreads (store purchased)
- 4 oz. shredded mozzarella
- 1 oz. goat cheese
- 4 ounces blue cheese
  
- 1 baking sheet
- 1 mixing bowl

### Method:

1. Preheat oven to 400°. Clean all vegetables. Place garlic, tomato, artichoke, red onion, olive oil, salt and red pepper flakes in a mixing bowl
2. Line a baking sheet with foil or parchment paper.
3. Place flatbread on the prepared sheet tray add mozzarella and goat cheese and spread through the flatbread uniformly.
4. Add vegetables as toppings on the flatbread and bake in preheated oven for 10-15 min.
5. Cheese should look melted and crust is golden.
6. Slice and serve hot. Serve with Portillo Rosé and enjoy!

OTHER GREAT ROSÉ PAIRINGS



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PAIRS WELL WITH  
GOOD COMPANY