

# No. 05 ROSE

## Summer Vegetable Flatbread with Goat Cheese

THIS VIBRANT FLATBREAD IS PERFECT FOR ENTERTAINING WHEN PAIRED WITH PORTILLO ROSÉ. THE SPECTRUM OF FRUITY AROMAS WILL BRING OUT THE FLAVORS OF THIS SUMMER DISH.

SERVES TWO



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

### Ingredients:

- 2 garlic cloves
- 6 oz. multicolor grape tomatoes
- 3 oz artichoke hearts
- 1 medium red onion
- 4 tablespoons olive oil
- ½ teaspoon salt
- ¼ teaspoon red pepper flakes
- 2 naan flatbreads (store purchased)
- 4 oz. shredded mozzarella
- 1 oz. goat cheese
- 4 ounces blue cheese

### Method:

1. Preheat oven to 400°F. Thinly slice garlic cloves and red onion, halve tomatoes, and quarter artichoke hearts. Combine in a mixing bowl with olive oil, salt and red pepper flakes.
2. Line a baking sheet with foil or parchment paper.
3. Place flatbread on the prepared tray; sprinkle evenly with shredded mozzarella, crumbled goat cheese and blue cheese.
4. Add vegetable mixture evenly and bake for 10-15 minutes; remove when cheese is melted and crust is golden.
5. Slice and serve hot or room temperature. Serve with Portillo Rosé and enjoy!

OTHER GREAT ROSÉ PAIRINGS 