

Personal Naan Pizza

1 naan bread (Stonefire, Atoria's brands or similar)

2 Tbsp. olive oil

3 Tbsp. fig jam

4 oz. brie, thinly sliced

½ c. walnuts, toasted and coarsely chopped

2 oz. prosciutto, thin slices

1 c. baby arugula

Preheat oven to 425 degrees. Lightly brush naan with some of the olive oil; toast in a medium-hot skillet 3-4 minutes each side. Remove and place on a baking sheet. Spread with fig jam. Add sliced brie, then chopped walnuts. Bake 8-10 minutes until cheese melts. Remove from oven; top with prosciutto. In a bowl, toss arugula with a splash of the olive oil + salt and pepper to taste. Sprinkle atop your personal pizza and enjoy! Serves 1 and is adaptable to the size of your naan. Recipe originated with Chef Graham, Stanford Faculty Club.

Pair with Cooper-Garrod Cabernet Franc

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