



Rainier® Blueberry Feta Naan Pizza

Makes 4 servings

Ingredients:

4 Stonefire® Mini NAAN Original
¼ cup water
1 tsp olive oil
1 cup red onion, thinly sliced
½ tsp salt
½ tsp red pepper flakes
2 Tbsp honey
½ cup ricotta cheese
½ cup feta cheese, crumbled
1 cup fresh Rainier® Organic Blueberries
2 cups baby arugula

Instructions:

Preheat oven to 400 F. Line a baking sheet with parchment paper. Arrange naan on the baking sheet. Lightly brush with water. In a frying pan, heat olive oil over medium low. Add onion, salt and red pepper flakes. Cook for 3 to 5 minutes until onions are soft. Stir in honey. Cook until onions are caramelized. Remove from heat and set aside. In a small bowl, combine ricotta and feta. Spread over naan. Top with caramelized onions and blueberries. Bake for 10 minutes, until cheese is softened and naan is toasted. Top with arugula and serve immediately.

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