



Grilled Peach & Blueberry Naan Pizza

Makes 8 servings

Salad Dressing

Ingredients:

4 Tbsp olive oil
2 Tbsp white balsamic vinegar
1 tsp honey
salt and black pepper, to taste

Instructions:

In a small bowl, whisk olive oil, vinegar, honey, and salt and pepper.

Grilled Peaches

Ingredients:

4 ripe peaches, cut in half, pits removed
6 Tbsp Salad Dressing, divided (See *Quick & Easy* recipe above.)
8 Naan Flatbread, warmed
8 to 10 cups arugula
4 ripe peaches, cut in half, pits removed
1 cup blueberries
1/3 cup Kirkland Signature™ Marcona Almonds
2 oz Gorgonzola cheese

Instructions:

Lightly brush peach halves with 3 Tbsp dressing. Place peaches, cut side down, on hot grill. Grill for 5 minutes, or until peaches are soft and have grill marks. Remove. Cool to room temperature, and slice. Place arugula, grilled peaches, blueberries, almonds and Gorgonzola on top of flatbread. Drizzle with remaining 3 Tbsp dressing.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

