



## Grape Garlic Flatbread

Cook Time: 10-15 minutes

Total Time: 40 minutes

Servings: 4

### INGREDIENTS:

#### For White Grape Rosemary Glaze

- ½ Cup Juicy Juice® 100% juice, white grape flavor
- ½ Tablespoon cornstarch
- ½ Tablespoon rosemary, fresh, stemmed and chopped

#### For the White Grape Garlic Butter

- 6 Tablespoons butter, unsalted softened
- 2 Tablespoons Juicy Juice® 100% juice, white grape flavor
- 2 Cloves garlic, peeled, minced
- 1 Tablespoon parsley, dried
- 1 Teaspoon chives, dried
- ½ Teaspoon salt, Kosher

#### For the Grape Garlic Flatbread

- 4 Pieces naan or pita bread
- 1 ⅓ Cups red grapes, halved
- 1 ⅓ Cups baby spinach
- 1 ⅓ Cups fresh mozzarella pearls
- ¼ Cup pine nuts
- ¼ Cup parmesan cheese, shredded



### HERE'S WHAT TO DO

#### For White Grape Rosemary Glaze

1. In a medium saucepan, whisk together juice and cornstarch. Cook over medium heat until it just starts to simmer and thicken.
2. Remove from heat and stir in rosemary. Set aside for later.

#### For the White Grape Garlic Butter

1. In a medium work bowl, carefully whisk together softened butter, juice, garlic, parsley, chives, and salt. Continue whisking until mixture is smooth.

*Notes: Butter, garlic, herbs, and salt can be replaced with prepared garlic butter.*

#### For the Grape Garlic Flatbread

For each flatbread:

1. Spread 1 ½ tablespoons of white grape garlic butter onto naan or pita, leaving ½" around the edges exposed. Top butter with a layer of ⅓ cup spinach.
2. Arrange 1 ⅓ cup of grapes and ⅓ cup fresh mozzarella on top of spinach.
3. Bake at 425° for 10-12 minutes, or until cheese has melted and is starting to turn golden brown.
4. Remove from oven and drizzle with 2 tablespoons white grape rosemary glaze.
5. Sprinkle with 1 tablespoon pine nuts and 1 tablespoon shredded parmesan.