

# Meatball Flatbread

Kimberly Berg - North Street, MI  
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## **Yield: 4 flatbreads**

*1 can (15 ounce) Italian  
tomato sauce  
1 medium carrot, coarsely  
chopped  
3 fresh basil leaves  
1 clove garlic, halved  
4 naan flatbreads  
2 cups mozzarella cheese,  
shredded  
14 frozen fully-cooked  
Italian meatballs, thawed  
and halved  
dash salt  
dash pepper  
dash dried parsley flakes  
dash dried oregano*

Preheat the oven to 400 degrees.

Place the tomato sauce, carrot, basil and garlic in a food processor. Cover and process until puree'd.

Place the naan flatbread on an ungreased baking sheet. Spread with the tomato sauce mixture. Top with the cheese and meatballs. Sprinkle with the seasonings.

Bake on a lower oven rack until the cheese is melted, 12 to 15 minutes.

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Per Serving (excluding unknown items): 758 Calories; 56g Fat (66.4% calories from fat); 50g Protein; 14g Carbohydrate; 2g Dietary Fiber; 203mg Cholesterol; 967mg Sodium. Exchanges: 7 Lean Meat; 1 1/2 Vegetable; 7 Fat.