Grilled Vegetable Flatbread

1 tablespoon olive oil

1 clove garlic, minced

1 sweet onion; thinly sliced

1/2 zucchini, sliced thin

1/2 yellow squash, sliced thin

8 large mushrooms; thinly sliced

1 cup baby spinach

4 Indian flatbreads (Naan) or pocketless pita

1 cup hummus

4 teaspoons grated Parmesan cheese

2 teaspoons dried oregano

Red pepper flakes (optional)

2 tablespoons balsamic vinegar

Slice onion on a mandolin.

Mince garlic.

Slice zucchini on mandolin.

Slice squash using mandolin.

Slice mushrooms thinly.

Combine vegetables in a bowl.

Heat oil in skillet.  Add vegetables and saute until tender.

Remove from heat and add spinach.

Heat bread by placing on a grill or over the flame of a gas burner.

Place warmed breads on a baking sheet and spread with hummus.

Spoon vegetables on top and sprinkle with seasoning.

Sprinkle with cheese.

Bake in a 400 degree oven until cheese melts.  (About 10 minutes.)     
Drizzle with balsamic vinegar while warm.