

# *Good Eats* *Recipes*

## **Onion Naan with Papaya-Mango Salsa**

### **What You Need:**

4 8" round Naan  
1/2 cup plus 2 tablespoons plain yogurt  
1 cup GOOD EATS Marinated Goat Cheese, crumbled  
3 tablespoons butter  
3 1/2 cups sliced Maui or yellow onions  
1 cup GOOD EATS Papaya-Mango Salsa

### **Directions:**

Melt butter in large skillet over medium heat. Add onions; sauté until deep golden, about 25 minutes. Season with salt and pepper. Cool. Set aside. Preheat broiler. Spread onion mixture atop breads. Sprinkle with 3/4 cup goat cheese. Broil breads just until cheese begins to melt, watching closely to avoid burning, about 2 minutes. Cut breads into wedges. Serve with Papaya-Mango Salsa.