

# NAAN BREAD PIZZAS

**SERVINGS: 4**

**PREP TIME: 5 MINUTES**

**TOTAL TIME: 20 MINUTES**

## NOTES:

 **MADE IN UNDER 30 MINUTES**

 **CONTRIBUTES TO 5 A DAY**

 **BASIC KITCEHN EQUIPMENT**

 **LOW DIFFICULTY**

## INGREDIENTS

**4 NAAN BREADS, PLAIN OR  
CORRIANDER/GARLIC  
300G PASSATA  
210G PACK MOZZARELLA, DRAINED  
AND ROUGHLY TORN  
100G GRATED MATURE CHEDDAR**

**TOPPINGS (OPTIONAL):  
1 RED ONION, FINELY SLICED  
60G PITTED GREEN OLIVES, SLICED  
1 LEMON, ZESTED AND JUICED  
PEPPERONI SLICES  
ROAST CHICKEN**

**TO SERVE:  
½ CUCUMBER, ROUGHLY CHOPPED  
10G FRESH BASIL & MIN  
50ML THICK NATURAL YOGHURT  
GREEN SALAD**

**RECIPE ON REVERSE SIDE.**

**CHECK OUT THE AROMA INSTAGRAM  
AND FACEBOOK PAGE FOR  
TUTORIALS AND COOK-ALONG  
SESSIONS.**





## METHOD

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**PREHEAT THE OVEN TO 200 OC/ GAS 6.**

**PUT 2 LARGE BAKING TRAYS IN THE OVEN TO HEAT UP.**

**SPREAD THE PASSATA OVER THE TOP OF EACH NAAN, LEAVING A 1CM BORDER. TOP EACH WITH MOZZARELLA, CHEDDAR, THEN WHATEVER TOPPINGS YOU ARE USING.**

**TRANSFER TO THE HOT TRAYS AND BAKE FOR 12-15 MINS UNTIL THE CHEESE HAS MELTED AND THE NAANS ARE GOLDEN AND CRISP.**

**MEANWHILE, PICK THE BASIL AND MINT LEAVES AND TEAR OR ROUGHLY CHOP. ADD TO A BOWL WITH THE CUCUMBER AND YOGHURT AND MIX TOGETHER FOR A REFRESHING DIP.**

**TAKE THE NAANS OUT THE OVEN AND TOP WITH ANY REMIAING BASIL LEAVES AND SERVE ALONGSIDE A CRIPS AND CRUNCHY GREEN SALAD.**