

April 2022



NAAN BREAD PIZZAS

PREPARATION TIME:

5 mins

COOKING TIME:

15 mins

SERVES:

4

INGREDIENTS

300g passata

4 plain naans

210g pack mozzarella, drained and roughly torn

100g grated mature Cheddar

1 red onion, finely sliced

60g pitted green olives, sliced

1 ½ tbsp olive oil

1 lemon, zested and juiced

125g baby spinach

½ cucumber, roughly chopped

10g fresh basil, leaves picked

This fuss-free recipe is as simple as it is satisfying. All you need to transform a shop-bought naan into a personal pizza is a few simple ingredients and a bit of kitchen know-how.

METHOD

Preheat the oven to gas 6, 200°C, fan 180°C. 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, onion and olives, then season with black pepper. Transfer to the hot trays and bake for 12-15 mins until the cheese has melted and the naans are golden and crisp.

Meanwhile, whisk together the oil, half the lemon juice, a little lemon zest and some seasoning in a salad bowl to make a dressing. Add the spinach and cucumber and toss well to coat. Add more lemon juice, to taste, if needed. Top the naan with the basil leaves and serve with the salad.