

# LOVE THY CARROT

*real food made with love*

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## EASY MARGHERITA FLATBREAD PIZZA WITH CHOPPED TOMATOES, BUFFALO MOZZARELLA AND HONEY WALNUTS

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### I N G R E D I E N T S

2 naan bread

6 slices of fresh Buffalo mozzarella cheese

1/2 cup of chopped tomatoes (I used [Mutti Popla Finely Chopped Tomatoes](#))

5-6 leaves basil or fresh mint, chopped

1 clove garlic, (I used my garlic press)

2 Tbsp olive oil

1 1/2 Tbsp Balsamic Vinegar

Salt & Pepper to taste

1/2 cup walnuts, chopped

1 tsp honey

1 tsp balsamic vinegar

### D I R E C T I O N S

1. Mix the garlic with the olive oil in a small bowl, then brush the naan bread with the oil & garlic mixture and place in preheated to 350F oven for 5 minutes.
2. In a small pan over medium low heat toast the chopped walnuts for about 3 minutes, add the honey and balsamic vinegar and stir until coated. Remove from heat and set aside.
3. Remove the nann bread from the oven and top with the Mutti tomatoes and

sliced cheese. Place back in the oven for another 5 minutes, plus a few minutes under the broiler if needed, make sure to keep an eye on it, depending on your oven it may need less or more time.

4. Once the pizza is baked and the edges are golden in colour, remove from the oven, drizzle with a bit of olive oil, toss on the basil leaves and walnuts, slice and serve.

## COOKS NOTES

In the winter I sometimes like to use fresh mint if the basil does not look great.

To make this vegan either leave off the cheese or use a vegan 'cheese.'

This nann pizza makes an excellent appetizer, cut into bite size pieces.