

MAKE YOUR OWN: NAAN BREAD HEART PIZZA

This simple delicious pizza is good to make with children as it's quick and easy. This recipe serves 1, takes 15 minutes to prepare, and takes 10-12 minutes in the oven.

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YOU'LL NEED...

Shop bought Naan bread (1 per person)	4 basil leaves
4 tbsp tomato passata	1 green pepper
1 tsp tomato puree	Green olives (halved)
Grated cheddar cheese	Extra virgin olive oil
3 slices of mozzarella	Heart shape template or cutter
Rocket	

INSTRUCTIONS

- Step 1:** Turn the oven to 200C (180C, fan assisted oven) and allow to heat.
- Step 2:** Cut the bread into a heart shape using a template or cutter and place on a baking tray.
- Step 3:** Mix 1tsp of tomato puree with 4tbsp of passata, tear 1 basil leaf into the sauce, place on the bread and distribute evenly.
- Step 4:** Slice the mozzarella and place 3 slices on the base.
- Step 5:** Wash, de-seed, slice the green pepper and place on the bread.
- Step 6:** Grate cheddar cheese and sprinkle onto the bread.
- Step 7:** Add the basil leaves (torn.)
- Step 8:** Place into the oven for 10-12 mins until cheese has melted.
- Step 9:** Remove from the oven and place rocket and halved olives onto the top and drizzle with extra virgin olive oil and a showering of ground black pepper (optional.)

*Tips: Add chopped chilli or chilli flakes to the passata for a bit of a kick!
Why not use the leftover naan with your favourite dip?*

