

10 Minute Naan Pizza

(Makes 2 servings)

INGREDIENTS

- 2 naans (see example [here](#))
- Tomato sauce to taste
- Garlic powder to taste
- Italian seasoning to taste
- Sliced fresh mozzarella (mozzarella fresca) to taste – I recommend at least 8oz (see example [here](#) – note this is NOT shredded mozzarella, it is SLICED)
- Handful fresh basil
- Salt & pepper to taste
- Olive oil to taste
- **OPTIONAL:** additional protein of choice (I like to use rotisserie chicken or pepperoni), balsamic vinegar for topping

For the meal, I recommend pairing with produce so feel free to add a side salad or fruit!



INSTRUCTIONS

1. Turn your oven's broiler on high and move the rack to the top third of the oven.
2. Place the naans on one larger or two smaller baking sheets. Spread each naan with an even layer of tomato sauce. Lightly sprinkle them with garlic powder and Italian seasoning. Add a few slices of mozzarella to each naan and fill in the gaps with the basil. Season with salt & pepper.
3. Broil for 5 minutes, or until the cheese is bubbly and the edges are lightly browned.
4. Add some more fresh basil (I like to tear it into smaller pieces) and a drizzle of olive oil to each pizza. Slice and serve immediately.