

NAAN BREAD PIZZA WITH SMOKY BELL PEPPER, TOMATOES, CHESTNUT CHAMPIGNONS & MOZZARELLA

2 persons / 546 kcal per portion

Ingredients:

- 4 mini garlic & coriander naan breads (a 60 grams) or 2 garlic & coriander naan breads (a 120 grams)
- 3 tablespoons smoky paprika pizza sauce
- 110 grams mozzarella
- 100 grams cherry tomatoes or candy vegetable tomato mix
- 5 grams basil fresh
- ½ red onion
- 75 grams chestnut mushrooms
- 60 grams rocket salad
- ½ tablespoon balsamic vinegar



Preparation:

Preheat oven to 200 °C. Cut the tomatoes into quarters, the basil leaves finely, the chestnut mushrooms into slices and the onion into half rings. Place the naan breads on a baking tray lined with baking paper. Brush the breads with the pizza sauce. Divide half of the tomatoes, the basil, the mushrooms, the onion over the breads. Slice the mozzarella and divide this over the breads. Bake the naan bread pizzas in the oven for approx. 10 minutes. Meanwhile, mix the rest of the tomatoes and 100 grams of arugula in a bowl. Mix the salad with the balsamic vinegar. Take the pizzas out of the oven and spread the rest of the arugula on top. Serve with the tomato salad.