

NAAN PIZZA WITH TOMATO SALAD

2 persons / 598 kcal per serving

Ingredients:

- 4 mini garlic & coriander naan breads (a 60 grams)
- 4 tablespoons Mister Kitchen's pizza sauce spicy tomato
- 125 grams of mozzarella
- 200 grams of cherry tomatoes
- 50 grams of onion
- 90 grams of chestnut mushrooms
- 85 grams of rocket salad
- 1 tablespoon of balsamic vinegar
- 2 sprigs of fresh basil
- pepper



Preparation:

Preheat oven to 200 °C. Cut the tomatoes into quarters. Cut the chestnut mushrooms into slices and the onion in half rings. Place the naan breads on baking paper lined baking sheet. Coat the breads with the pizza sauce. Divide 1 cherry tomato over each bread. Then also divide the mushrooms and onion over it. Cut the mozzarella into slices and also spread this over the loaves. Bake the naan pizzas in the oven for about 12 minutes. Meanwhile, mix the rest of the tomatoes with the rocket salad in a bowl. Mix the salad with the balsamic vinegar. Chop the basil finely. Take the pizzas out of the oven and sprinkle some pepper on top and also spread the basil. Serve the pizzas with the tomato salad.

Nutritional value per portion:

Energy:	598 kcal
Protein:	26.5 grams
Carbohydrates:	73.7 grams
- including sugars:	20.3 grams
Fat:	20.2 grams
Fiber:	7.0 grams
Salt:	1.6 grams