

Simple Veggie Loaded Personal Pizzas - Naan Bread Style!

Last night we made Naan bread pizzas for dinner (along with some Tuscan White Bean Soup). These simple pizzas can be great for children and adults – they get to put whatever toppings they desire and no one has to roll any dough!

I adapted this recipe from A Simple Palate <https://asimplepalate.com/blog/10-minute-naan-pizza/>

If you're looking for more than just pizzas some great "side" options include:

1. A loaded veggie soup (like this one <https://asimplepalate.com/blog/italian-white-bean-vegetable-soup/>)
2. A leafy green salad with a protein source (chicken or salmon would be yummy!)

Recipe:

Makes 4 pizzas (can be personal or cut up and shared)

Ingredients:

4 naan bread pieces

1/2 cup pizza sauce

1 cup mozzarella cheese, shredded/sliced

Additional topping ideas:

- Olives
- Spinach
- Fresh Basil
- Bell Peppers
- Zucchini
- Chicken, sausage, pepperoni, bacon, ham etc
- Balsamic drizzle
- Tomatoes
- Pineapple
- Broccoli
- Mushrooms
- Whatever else you can think of!



Instructions:

1. Preheat oven to 425F.
2. Spread pizza sauce evenly over naan bread. Then, sprinkle shredded mozzarella cheese - you can also add parmesan cheese if you have on hand. Now add on desired toppings.
3. Bake on the oven rack for 8 minutes - the crust and cheese should be golden brown. I baked mine for 11 minutes to get the Naan a little crispier.
4. Slice and serve with fresh basil (optional!)



Uncooked Pizzas



Baked for 11 minutes at 425F

Tips:

- Making naan pizza crispier: pre-bake the naan bread. Bake the naan for 3-4 minutes in the oven, carefully remove -- add sauce, cheese, extra toppings, and bake for 3-4 more minutes or until cheese has melted. This will give your pizza more texture and a less doughy taste!
- Extra seasonings: I love using tons fresh basil over my pizza. You can also add fresh/dried thyme, oregano, and red pepper flakes for a tiny bit of heat.
- Make this recipe healthier by using whole wheat naan bread.