

# MAKE YOUR OWN: NAAN BREAD HEART PIZZA

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*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.*

*This project was created by Alison Rush, NFWI Food & Cookery Adviser*

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## YOU'LL NEED...

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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?*

