



EASY, TASTY RECIPES

BALTI NAAN

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INGREDIENTS

Quantity for 4 pizzas:

Naan bread – 4 bread
Mozzarella/cheddar mix – 300g
Curry paste – 80g
Mango chutney – 160g
Onion bhaji – 4 each
Fresh coriander – 10g



INSTRUCTIONS

1. Spread the curry paste over the top of the naan bread.
2. Sprinkle two thirds of the cheese onto the base.
3. Break the onion bhaji's into pieces and scatter over the pizza.
4. Place drops of mango chutney around the pizza, top with remaining cheese and two thirds of the chopped coriander. Bake at 200°C for approximately 10-15 minutes until the pizza is piping hot and the cheese has turned golden brown.
5. Garnish with the reaming fresh chopped coriander.