

Tandoori Naan Pizza Recipe

Ingredients:

1. 2 Tandoori Naan (available in stores)
2. 2 hamburger patties (we used turkey, you can use any other meat)
3. 3 green onions
4. 1 cup of red bell peppers
5. 1 cup of cremini mushrooms (can be replaced by other mushrooms)
6. 1/4 cup of oil (we used corn oil)
7. 1/4 tea spoon salt
8. 1/4 tea spoon black pepper
9. 2 table spoons of light soya
10. 2 table spoons of Worcestershire sauce
11. 400 grams of grated mozzarella cheese

Method:

Chop up the red bell peppers, green onions and cremini mushrooms into diced pieces.

Start by cooking 2 hamburgers in half of the 1/4 cup of oil we have taken out to use. Cook the hamburgers on medium heat for 2 minutes on one side. Keep moving the hamburgers so they do not stick at the bottom. After 2 minutes flip the hamburgers over. Now poke the hamburgers with fork or knife and then put a table spoon of light soya sauce. After another 2 minutes has passed turn the hamburger. Press the hamburger so some of the juice from the meat is released on the skillet. Now add 1 table spoon of Worcestershire sauce to the hamburgers and repeat the flip and pressing the burger patties. Now move the hamburger skillet on the side and let it remain on the very low heat on a stove top.

Now take another skillet and put the rest of the oil and heat it on medium heat. As the oil heats up put the diced cremini mushrooms, red bell peppers and green

onions in the skillet and fry the mix for about three minutes. During this time make sure to also add 1/4 tea spoon salt, 1/4 tea spoon black pepper, 1 table spoon light soya sauce and 1 table spoon Worcestershire sauce. At the three minute mark reduce the temperature to low heat. Then cut up the hamburgers in small pieces and add to the vegetables and stir the whole mix for another two minutes. So totally you cooked the mix for about 5 minutes. The ingredient mix is now ready for pizza.

Take the tandoori naan and place it in a pizza pan. Spread the cooked vegetable and meat on the naan. Then cover these ingredients with a thick layer of grated mozzarella cheese. Take the pan and put it in the oven and broil on high for about three to three and a half minutes. (In case you don't know what broil is, it means your heat comes from only the top inside the oven) The pizza should be ready now.

Take the pizza out of the oven. Let it sit for a minute or two and cut them in 4 pieces. Since the tandoori naan is small 4 pieces will give you the best result.

Try this type of pizza where all your ingredients are well cooked and you get the best taste.

Enjoy.

Chef Pops