

Roasted Vegetable Pizza Naan

Servings: 2

RECIPE BOX

INGREDIENTS

3/4 CUP HOMEMADE PIZZA SAUCE
OR STORE BOUGHT
1 STORE BOUGHT WHOLE WHEAT
MINI NAAN
1 TBSP EXTRA VIRGIN OLIVE OIL
1 GARLIC CLOVE, MINCED
1 CUP YOUR FAVORITE VEGETABLES
1/3 CUP MOZZARELLA CHEESE
1-2 FRESH BASIL LEAVES, CHOPPED
(OPTIONAL)

DIRECTIONS

STEP 1: Roast vegetables by placing on a pan, drizzling with olive oil and garlic. Bake at 375 for 20 minutes or until tender.

STEP 2: Layer sauce, cheese and vegetables on naan. Heat in oven until cheese is melted. Top with chopped basil.

GF Use store bought cauliflower crust instead of naan.

V This recipe is vegetarian as written.

Nutrition per Serving*: Calories 271, Fat 15g, Carbs 27g, Fiber 4g, Sugars 9g, Protein 9g
*Calculated using "mixed veggies".

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