

Mushroom Pizza Naans



Serves 4 Prep 5 mins

Cooking 15 mins

Easy

Ingredients

4 mini naan breads
120g closed-cup or chestnut mushrooms, sliced
100g mozzarella or cheddar cheese, grated
4 spring onions, chopped
4 tsp tomato puree
2 tsp mixed dried herbs
1 tbsp olive or vegetable oil
Basil leaves, to garnish (optional)

1. Preheat the oven to 200°C.
2. Heat the oil in a frying pan and cook the mushrooms and spring onions for 3-4 minutes, until softened.
3. Arrange the naans on a baking sheet. Spread 1 tsp tomato puree over each one, then sprinkle the dried herbs on top. Share the mushroom mixture between them, spreading it out evenly, then sprinkle with the cheese.
4. Bake for 5-6 minutes. Serve the pizzas scattered with a few basil leaves, if you like.