
Back to School Naan Bread Pepperoni Pizzas

Description

Chef Ryan's daughter loves pizza so he came up with this quick and easy recipe with Naan Bread which is perfect for Back to School!

Total time: 20 min Yield: 4 to 6 servings

Ingredients

aluminum foil
cooking spray
4 pieces Naan bread (about 7 inches each)
1 cup marinara sauce
8 oz Italian blend cheese
5 oz pepperoni
1/2 cup fresh basil (chopped, optional)

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

Preheat oven to 450°. For easy clean up, cover two baking sheets with aluminum foil. Spray baking sheets with non-stick cooking spray. Place two pieces of Naan bread on each baking sheet. Add marinara sauce evenly on top of each Naan bread. Add cheese and the pepperoni over each pizza. Put pizzas in the oven and cook for 10 to 15 minutes until the cheese has melted and the crust is golden brown. Remove from oven and top with fresh basil. Slice and enjoy for an easy kid friendly snack or dinner.

Recipe brought to you by:

Chef Ryan Covert