

CHEESE & MUSHROOM PIZZA NAAN



This is another of those recipes that you can experiment with to your heart's content. If you're wondering what to do with leftover curry-night naans, simply turn them into a quick pizza snack. You can even create a make-your-own counter with a range of chutneys and ingredients so that everyone can get involved. Enjoy!

Serves 1-2
 Prep 4 mins
 Cooking 10 mins
 Medium
 Vegetarian

INGREDIENTS

- 2 tbsp Geeta's Premium Mango Chutney,
- 1 mini naan (use a pitta bread if preferred)
- 2 - 3 tbsp grated Cheddar cheese
- Sliced mushrooms (2 - 4 depending on size)
- Handful of olives, roughly chopped

METHOD

1. Heat the oven to 240C / 220 fan / gas mark 9
2. Spread Geeta's Premium Mango Chutney on the naan
3. Cover with grated Cheddar
4. Garnish with sliced mushrooms and chopped olives and bake in the oven until cheese is melted (around 10 minutes)

USED IN THIS RECIPE



Sold out

SOLD OUT

PREMIUM MANGO CHUTNEY

Made with Indian mangoes & full of aromatic spices. Our Flagship!

HERE'S HOW WE SERVE OURS

Top with an extra dollop of Geeta's Premium Mango Chutney and serve whilst hot and the cheese is nicely melted.

YOU MAY ALSO LIKE

CHUNKY VEG CIABATTAS WITH GEETA'S LIME & CHILLI...

Enjoy delicious vegetables and caramelised onions served on a toasted Ciabatta or your favourite buttered crusty roll.

PULLED PORK NAANWICH

Pulled pork is the ultimate street food and evokes thoughts of summer BBQs. This is a great recipe to plan ahead for a weekend get together.

CHEESE & ONION CHUTNEY TOASTIE

Nothing beats the oozy melted cheese and sweet onion chutney flavours of a toastie done right!

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