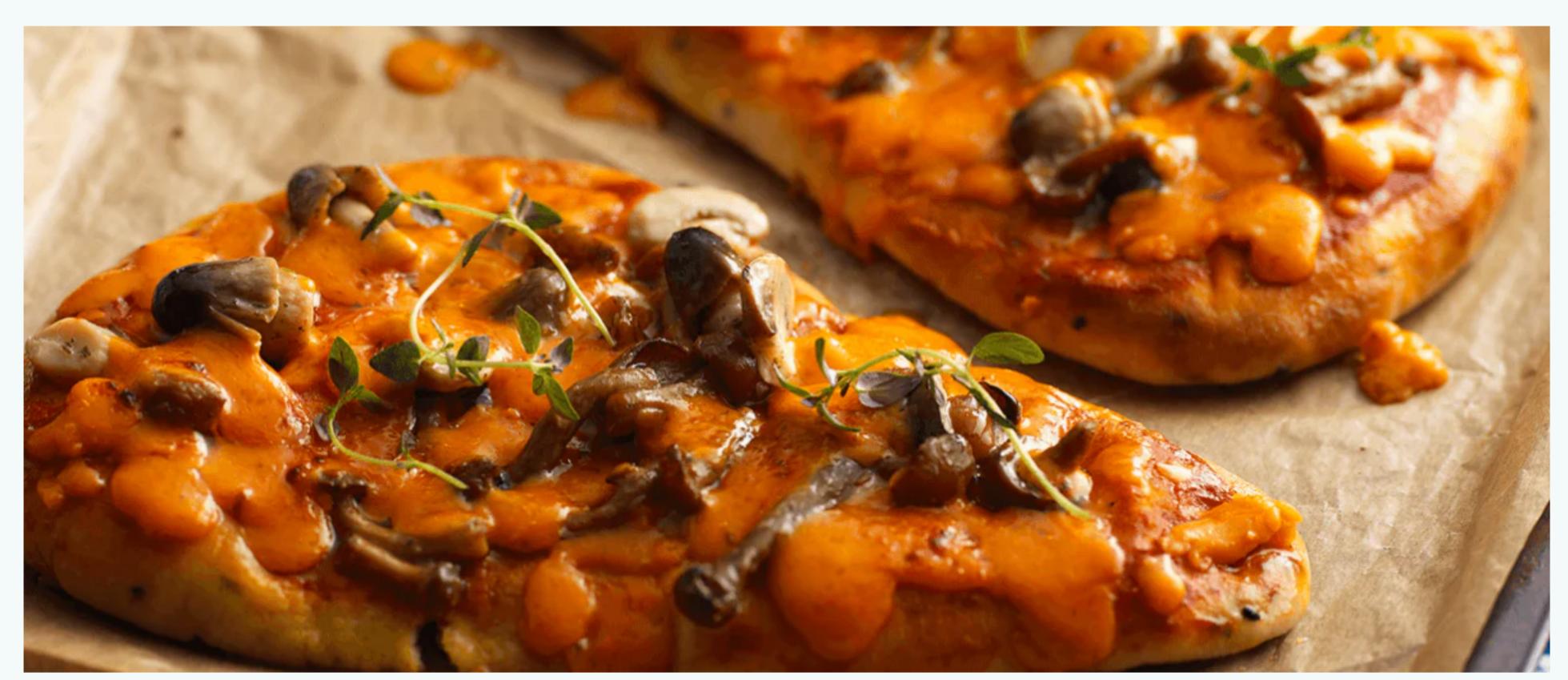
RECIPES PRODUCTS OUR STORY



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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!



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





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



Nothing beats the oozy melted cheese and sweet

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

thoughts of summer BBQs. This is a great recipe to plan ahead for a weekend get together.

onion chutney flavours of a toastie done right!



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