

A close-up photograph of a naan pizza topped with grilled vegetables, including mushrooms, asparagus, and red bell peppers. The pizza is served on a metal mesh tray. A white banner with red text is overlaid in the center. Red decorative bars are present on the left and right sides of the image.

GRILLED VEGETABLE NAAN PIZZA

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Prep time: 5 Minutes
Cook time: 10 Minutes
Servings: 4 People

INGREDIENTS:

1 Red Bell Pepper, chopped
4 cremini mushrooms, sliced
1 zucchini, sliced into 1-inch sticks
1/2 bunch asparagus, ends trimmed
4 naan breads
1 cup fresh mozzarella pearls, shredded
Sea salt & ground pepper to taste

CHEF'S TIP:

You can substitute naan bread with a tortilla shell for a little extra crunch.

DIRECTIONS:

Preheat oven to 400.

Heat an indoor or outdoor grill to medium high and coat with cooking spray or olive oil.

Grill the vegetables until charred and tender on the inside. Season with salt and pepper. Give all vegetables a rough chop & spread evenly over the 4 naan breads.

Sprinkle cheese on each bread and place into the oven and bake for approximately 10 minutes, or until the cheese is browning and bubbly, and the crust is crispy.