

OVERALL time: 55 mins

CAPE MALAY NAAN PIZZA TWO WAYS

Do you love naan bread? Do you love Pizza? Yes, we love them too, so we've decided to combine these all time favourites and bring you an delicious, easy-to-make naan pizza two ways.

Metric

Number of servings : 4

ingredients

Main

- 4 Store bought naan bread
- Extra Virgin Olive oil
- To taste **Cape Herb and Spice Atlantic Sea Salt**
- To Taste **Cape Herb and Spice Extra Bold Pepper**
- 400 g Skinless, boneless chicken thighs, cut in 3
- 1 Red onion, sliced into petals
- 15 ml **Cape Herb and Spice Cape Malay Curry Spice**
- 1 Pineapple, cut into cubes
- 1 Tin Chickpeas, drained & rinsed
- 250 g Mixed baby marrows, sliced
- 15 ml **Cape Herb and Spice Cape Malay Curry Spice**
- 1 Tin Crushed Tomatoes
- 5 ml **Cape Herb and Spice Cape Malay Curry Spice**
- 300 g Bocconcini or frior di lattefresh mozzarella

For the Yoghurt dressing

- 250 ml Greek Style Yoghurt
- 30 ml Fresh Dill
- 1 Juice of large lemon

For serving

- Fresh basil leaves

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 45 mins

Preheat oven to 200°C.

Whisk all yoghurt dressing ingredients together and place in the fridge.

Combine tin of crushed tomatoes with Cape Herb & Spice Cape Malay Curry Spice and set aside.

Combine the chicken thighs and red onion with a drizzle of olive oil and the Cape Herb & Spice Cape Malay Curry Spice. Roast on a metal rack on top of a baking tray for 20 minutes.

Combine the chickpeas and marrows with a drizzle of olive oil and the Cape Herb & Spice Cape Malay Curry Spice. Roast on a baking tray for 10-15 minutes until golden brown.

Toast the naan breads in a hot dry pan until both sides are crisp.

Place naan breads on a baking tray and begin assembling the pizzas.

Spread a small amount of the spiced tomato sauce on each naan. Top with roughly torn pieces of mozzarella. Top two naans with the chicken mixture and the other two with the chickpea mixture.

Add cubes of pineapple onto the chicken pizza and roast them all in the top third of the oven until the cheese is bubbling and golden brown.

Top pizzas with a drizzle of the yoghurt sauce, fresh basil leaves, slice and serve hot out of the oven.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>
Metric

ingredients

Main

- 4 Store bought naan bread
- Extra Virgin Olive oil
- To taste **Cape Herb and Spice Atlantic Sea Salt**
- To Taste **Cape Herb and Spice Extra Bold Pepper**
- 400 g Skinless, boneless chicken thighs, cut in 3
- 1 Red onion, sliced into petals
- 15 ml **Cape Herb and Spice Cape Malay Curry Spice**
- 1 Pineapple, cut into cubes
- 1 Tin Chickpeas, drained & rinsed
- 250 g Mixed baby marrows, sliced
- 15 ml **Cape Herb and Spice Cape Malay Curry Spice**

- 1 Tin Crushed Tomatoes
- 5 ml **Cape Herb and Spice Cape Malay Curry Spice**
- 300 g Bocconcini or frior di lattefresh mozzarella

For the Yoghurt dressing

- 250 ml Greek Style Yoghurt
- 30 ml Fresh Dill
- 1 Juice of large lemon

For serving

- Fresh basil leaves

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 45 mins

Preheat oven to 200°C.

Whisk all yoghurt dressing ingredients together and place in the fridge.

Combine tin of crushed tomatoes with Cape Herb & Spice Cape Malay Curry Spice and set aside.

Combine the chicken thighs and red onion with a drizzle of olive oil and the Cape Herb & Spice Cape Malay Curry Spice. Roast on a metal rack on top of a baking tray for 20 minutes.

Combine the chickpeas and marrows with a drizzle of olive oil and the Cape Herb & Spice Cape Malay Curry Spice. Roast on a baking tray for 10-15 minutes until golden brown.

Toast the naan breads in a hot dry pan until both sides are crisp.

Place naan breads on a baking tray and begin assembling the pizzas.

Spread a small amount of the spiced tomato sauce on each naan. Top with roughly torn pieces of mozzarella. Top two naans with the chicken mixture and the other two with the chickpea mixture.

Add cubes of pineapple onto the chicken pizza and roast them all in the top third of the oven until the cheese is bubbling and golden brown.

Top pizzas with a drizzle of the yoghurt sauce, fresh basil leaves, slice and serve hot out of the oven.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>