



## INDIAN STREET FOOD PIZZA

STONEFIRE® ORIGINAL TEARDROP NAAN

PANEER

PEPPERS

TOMATO PIZZA SAUCE

INDIAN SPICES AND CHITNEYS IF DESIRED

CHEESE

RED ONIONS

SIDE DIP – TANDOORI SAUCE,

GARLIC SAUCE

USING NAAN AS A PIZZA BASE HAS BECOME AN INCREASINGLY POPULAR TREND, PARTICULARLY BECAUSE OF ITS CONVENIENCE, VERSATILITY, AND UNIQUE FLAVOR PROFILE. START BY SAUTÉING THE PANEER IN OIL AND SPICES, ADDING IN THE SLICED VEGETABLE TOPPINGS. TOP THE NAAN WITH A TOMATO SAUCE BASE, CHEESE AND PREPARED TOPPINGS. BAKE AT 400°F IN THE OVEN FOR 2-4 MINUTES, AND SERVE IT UP HOT!

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