

**10 MINUTE NAAN PIZZAS** 4 portions**INGREDIENTS**

- 4 naans of stonefire Naan Rounds (200 g)
- 1 cup pizza or marinara sauce
- 4 oz shredded part skim mozzarella (113 g)

**COOKING METHOD**

- 1° 1) Preheat oven to 450 degrees with rack in center. 2) spread pizza sauce over naan bread, top with 1 ounce of cheese. Add any other veggies as desired 3) Transfer pizzas directly to oven rack. Bake, 7-10 min, until crust begins to brown. 4) Optional- broil for 1-2 minutes until cheese browned on top

**NUTRITIONAL INFORMATION**

	PER 100 g	PER PORTION (144 g)	% DRI
ENERGY	177 kcal	255 kcal	13 %
FAT	6 g	9 g	14 %
FATTY ACIDS, TOTAL SATURATED	2 g	3 g	15 %
CHOLESTEROL	13 mg	19 mg	6 %
SODIUM	321 mg	464 mg	19 %
CARBOHYDRATE	21 g	30 g	10 %
SUGARS	4 g	6 g	—
FIBER	2 g	2 g	9 %
PROTEIN	8 g	12 g	—