

Naanza's (Indian Style Pizza)

Ingredients

- 2 Naan Bread (We like President Choice - Superstore naan's)
- 1/2 a 500g jar of Rogan Josh Cooking Sauce (Pataks or President Choice)
- 1 chicken breast, skin removed and thinly sliced or whole
- 3 tablespoons Rogan Josh Cooking Sauce (Pataks or President Choice)
- 1 tablespoon low fat yoghurt
- 1/2 red onion, sliced
- 1 red pepper, sliced
- 100 g (3½ oz) mozzarella cheese, grated
- Oil
- grated carrot and cilantro for garnish

Directions

1. In a bowl mix together the Rogan Josh Paste with yoghurt.
2. Add the chicken and mix well - cover and allow to marinate in the refrigerator for at least 2 hours, if you have time.
3. Heat a some oil in a frying pan, and add the chicken and allow to cook for 5-7 minutes until both sides are nice and brown. You can either cook the whole breast and slice after its cook or slice before. If you slice before lower the cooking time.
4. Once cooked through, add the onions and peppers and cook for 2-3 minutes before removing from the heat.
5. Lay the two Naan's on a parchment lined cookie sheet and top with Rogan Josh Cooking sauce then add the toppings.
6. Sprinkle over some grated cheese and place in a preheated oven for 7-10 minutes.
7. Remove from oven and garnish with grated carrot and cilantro.

* Josh Rogan sauce is a mild and slightly sweet indian sauce.

** Recipe can be doubled or tripled