

#CREATEASTIR WITH NOLA® AND NIRISHA'S GOURMET NAAN PIZZAS



HOMEMADE AND LOCALLY INSPIRED, WHO KNEW THAT PIZZA COULD GET ANY MORE PERFECT?

 Serves 6

 Suitable for Vegetarians

INGREDIENTS:

6 ready-made naan breads
200g tomato paste
500g mozzarella cheese
½ each robot peppers, seeded and sliced
1 small bottle sun-dried cherry tomatoes
30 black olives, pitted & halved
6 whole pickled jalapeños, sliced
250ml **Nola Original Mayonnaise**
Rocket leaves to serve

METHOD:

Divide and spread the tomato paste over each naan bread and top with mozzarella cheese.

Divide the remaining ingredients, except the mayonnaise, between the naan breads and place them decoratively on top

Squeeze **Nola Original Mayonnaise** from the bottle, generously in a zigzag pattern over the top.

Bake for 8-10 minutes in a preheated oven at 200°C or until all the cheese is bubbly and turning golden brown.

Serve hot with rocket leaves.

**NOLA®**

