



## Single-Serve Butter Chickpea Curry Naan Pizzas

### Ingredients

15 grams Butter, Without Salt  
 60 grams Onions, Raw  
 15 grams Garlic, Raw  
 10 grams Spices, Curry Powder  
 5 grams Spices, Ginger, Ground  
 5 grams Spices, cumin seed  
 5 grams Salt, Table  
 410 grams Tomato Paste  
 5 grams NESTLÉ Cremora Original  
 400 grams Chickpeas (garbanzo beans, bengal gram), mature seeds, canned, drained, rinsed in tap water  
 300 grams Wheat flour, whole-grain  
 150 grams Yogurt, Greek, plain, nonfat  
 63 grams Tomato Paste  
 150 grams Cheese, cheddar, reduced fat  
 5 grams Coriander (Cilantro) Leaves, Raw  
 5 grams Onions, Raw

### Instructions

1. Heat the butter in a pan over medium heat. Stir in the onion and garlic, and cook until the onions are soft and translucent. Stir in the curry powder, ginger, cumin, and salt. Cook for 1-2 minutes, stirring.
2. Whisk the Nestlé CREMORA Original with 1 cup of water until it is fully incorporate. Pour into the curry, along with the tomato purée. Simmer for 10 minutes.
3. Add the chickpeas. Simmer for further 10 minutes. Remove from the heat.
4. Sift the flour and gently fold in the yoghurt with a spatula until the mixture forms a dough. On a floured surface, knead the dough by hand for 5-8 minutes. If too sticky, add more flour, a little at a time, while kneading. Cover and set aside until you're ready to use your dough.
5. Preheat the oven to 200°C and grease a large cake tin.
6. On a floured surface, roll out the dough into 8 rustic naan shapes.
7. Pre-bake the naans in the oven for 5-10 minutes until lightly crisp.
8. Bake in the oven for 15 min, or until the dough is golden and crisp. Remove from the oven.
9. Spread the tomato puree over each naan and top with the butter chickpea curry. Sprinkle cheese generously over each pizza.
10. Bake for a further 10 minutes, until the cheese has melted and the pizza is lightly charred and crisp. Garnish with sliced red onion and coriander and ENJOY!

### Nutrients

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|---------------|-------|
| Carbohydrates | 51.8  |
| Energy        | 395.6 |
| Fats          | 8.46  |

83 Minutes

8 Servings

