



**Title:** delicious.  
**Date:** July Issue 2011  
**Circulation:** 102,808

make it every day.



**YOUR ONE-STOP SHOP**

- 260g jar red pepper and tomato salsa (we like Tracklements, from Waitrose)
- ★ 2 Waitrose Garlic & Coriander Naan Breads, or similar
- ½ tsp fennel seeds
- 6 tbsp ricotta
- 180g Unearthed Semi-dried Tomato & Mozzarella salad (from Waitrose), or similar
- ★ Handful of your favourite stuffed olives (chilli-stuffed are great on these pizzas)
- ★ Handful of Steve's Leaves Super Hot Rocket (from Waitrose), or similar
- Chilli oil to serve (optional)

★ = star ingredients

## Tuesday Spicy naan pizzas [v]

Serves 2. Ready in 20 minutes

Preheat a large baking sheet in the oven to 220°C/fan200°C/gas 7. Spoon the salsa over the naan breads, sprinkle with the fennel seeds and top with spoonfuls of the ricotta, the semi-dried tomato and mozzarella, and a few olives. Transfer to the preheated baking sheet and cook for 12 minutes until the base is crisp and the mozzarella is melted. Top with a good handful of peppery rocket and serve drizzled with chilli oil, if you like.

**TIP** For a meaty alternative, sprinkle diced pancetta on top of the pizza before baking

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