

DINNERLY



Indian Veggie Pizzas with Garlic Yoghurt



20-30 minutes



2 Servings

Indian pizza - it that a thing? Try these fat naan bases loaded with masala chickpeas, juicy cherry tomatoes and garlicky yoghurt, and you'll totally get it.

WHAT WE SEND

- 400g chickpeas
- 2 naan breads ^{1,3,6,7}
- 150g Greek-style yoghurt ⁷
- 250g cherry tomatoes
- 10g Indian masala spice blend ¹⁷
- 70g baby spinach leaves

WHAT YOU NEED

- garlic clove
- olive oil
- salt and pepper

TOOLS

- baking paper
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

Indian masala seasoning has a mild chilli flavour. If you prefer less heat, reduce the amount to taste.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

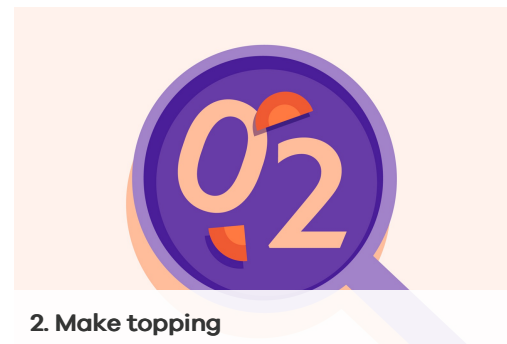
NUTRITION PER SERVING

Energy 730kcal, Fat 25.7g, Carbs 87.9g, Proteins 26.0g



1. Prep ingredients

Preheat the oven to 220C. Line a oven tray with baking paper. Crush or finely chop 1 **garlic clove**. Halve the **cherry tomatoes**. Rinse and drain the **chickpeas**.



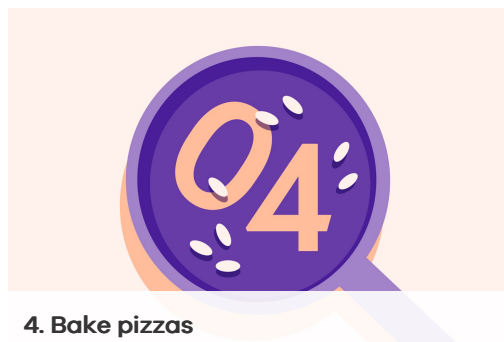
2. Make topping

Put the **chickpeas**, **1 tbs Indian masala spice blend** (see cooking tip), **half the yoghurt** and **half the garlic** in a bowl, season with **salt and pepper** and stir well to coat.



3. Make garlic yoghurt

Combine the **remaining yoghurt and garlic** in a separate bowl, season with **salt and pepper**, then spread over the **naan**, leaving a 2cm border. Reserve any remainder to serve.



4. Bake pizzas

Transfer the **naan** to the lined tray and top with the **chickpea mixture** and **tomatoes**. Drizzle with **2 tsp olive oil** and season with **salt and pepper**. Bake for 10 mins or until the bases are golden and the tomatoes are soft.



5. Serve up

Meanwhile, put the **spinach** in a medium frypan over medium heat and stir-fry for 1-2 mins until wilted. Top the pizzas with the **wilted spinach**, dollop over any **remaining garlic yoghurt** and season with **salt and pepper** to serve.



6. Kitchen hack

To make your yoghurt a drizzling consistency, add a little cold water and stir to combine. For a nice crisp pizza base, put the oven tray in the oven while preheating, then put the uncooked pizzas on the hot tray.