

Hawaiian Naan Pizza

5 ingredients · 15 minutes · 1 serving



Directions

1. Preheat the oven to 425°F (220°C) and line a baking sheet with parchment paper. Once preheated, put the naan on the baking sheet and bake for five minutes.
2. Remove the naan from the oven and spread the tomato sauce evenly over top of the naan. Top with half the mozzarella, pineapple, sliced ham, and then the remaining mozzarella.
3. Return to the oven and bake for six to eight more minutes, or until the cheese is melted and the crust is crispy. Cut into slices and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Gluten-Free

Use a cauliflower crust or brown rice tortilla instead of naan, and adjust the baking time accordingly.

Dairy-Free

Use vegan cheese.

Additional Toppings

Add chopped bacon, green bell pepper slices, or mushrooms.

Naan

One piece of naan is 3.2 oz or 90 grams.

Ingredients

- 1 piece Naan
- 1 tbsp Tomato Sauce
- 2 ozs Mozzarella Cheese (shredded, divided)
- 1/4 cup Pineapple (chopped)
- 2 ozs Sliced Ham (chopped)