

RECIPE | TOMATOES

# TIKKA MASALA NAAN PIZZA



pure  
flavor®



[PURE-FLAVOR.COM](http://PURE-FLAVOR.COM)

# TIKKA MASALA NAAN PIZZA

Recipe created by *Amee Vora*



## INGREDIENTS

**1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes  
**1** Pure Flavor® Red Sweet Bell Pepper, diced  
**4** medium naan  
**1** jalapeno, sliced  
**1 pkg** tofu, cut into cubes  
**1 cup** shredded cheese, divided

**½ cup** yogurt  
**½ cup** marinara sauce  
**2 tbs** fresh parsley, chopped  
**2 tsp** ginger paste  
**1 ½ tsp** coriander powder  
**1 ½ tsp** kashmiri red chili powder, divided  
**1 tsp** mustard oil

**1 tsp** fenugreek leaves, dried  
**½ tsp** chaat masala  
**½ tsp** garam masala  
**¼ tsp** salt  
**½ tsp** kasuri methi  
**½ tsp** cardamom powder  
**½ tsp** garam masala

## DIRECTIONS

- 1 To a bowl add yogurt, ginger paste, mustard oil, coriander, chaat masala, 1 teaspoon kashmiri red chili, garam masala, fenugreek, and salt. Using a whisk mix it all together until you have a nice smooth marinade.
- 2 Toss tofu, pepper & tomatoes with the marinade and set aside.
- 3 Add marinara sauce to a medium-sized pan over medium-high heat. Add cardamom, garam masala, remaining red chili, kasuri methi and stir until everything is well combined. Remove the pan from heat and set aside.

- 4 Pre-heat oven to 450°F.
- 5 Spread the sauce evenly on top of each naan. Then top with cheese, and the marinated tofu, pepper, and tomatoes on top. Place on a baking sheet.
- 6 Bake for 9 to 10 minutes and then broil on high for 1 to 2 minutes.
- 7 Remove from oven garnish with parsley and jalapenos to serve.



**30 min**

**12 min** | **18 min**  
PREP. | COOKING



**4**



**easy**