



RECIPE | TOMATOES

TIKKA MASALA NAAN PIZZA



12 min
PREP.

18 min
COOKING



4



easy

30 min

INGREDIENTS

Recipe created by Ameer Vora

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 tbsp 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
⅛ tsp cardamom powder
⅛ tsp garam masala



DIRECTIONS

- 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.
- Toss tofu, pepper & tomatoes with the marinade and set aside.
- 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.
- Pre-heat oven to 450°F.
- 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.
- Bake for 9 to 10 minutes and then broil on high for 1 to 2 minutes.
- Remove from oven garnish with parsley and jalapenos to serve.

