

SpinachArtichoke Garlic Naan Pizza

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

3

Description

If you're a fan of artichokes and spinach just wait until you taste this flavor bomb combination on a garlic naan flatbread pizza

Ingredients

- 1 (9 inch) garlic naan bread - 2 ½ tablespoons olive oil
- divided - ½ teaspoon minced garlic - 2 teaspoons minced fresh parsley - ½ cup shredded mozzarella cheese - 3 tablespoons shredded Parmesan cheese
- divided - 1 cup baby spinach
- roughly chopped - ¾ cup marinated artichoke hearts
- drained and chopped - ½ cup halved and thinly sliced red onions - 2 tablespoons chopped sun-dried tomatoes - salt to taste

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper. Combine 1 1/2 tablespoons olive oil
2. garlic
3. and minced parsley in a small bowl; brush onto the naan. Sprinkle naan with mozzarella cheese
4. followed by 1 1/2 tablespoons Parmesan cheese. Toss spinach
5. artichoke hearts
6. onion
7. sun-dried tomatoes
8. and salt with remaining 1 tablespoon olive oil. Spread evenly over the flatbread. Sprinkle with remaining Parmesan cheese. Transfer naan flatbread to the prepared baking sheet. Bake in the preheated oven until the bottom and edges start to turn golden brown
9. 10 to 12 minutes. Slice and serve warm. Cook's Note: If you have a pizza stone
10. use it for this recipe. If you can't find garlic naan flatbread
11. use plain naan bread
12. and you'll be fine.