



INGREDIENTS

- 2 Tablespoons Plain Greek Yogurt (meets CACFP sugar limits)
- 1 Teaspoon Ginger (grated)
- 1 Teaspoon Garlic (minced)
- 1 Teaspoon Lime or Lemon Juice
- Salt (adjust to taste)
- ¼ Teaspoon Turmeric
- 1 Teaspoon Kashmiri Red Chili Powder or Paprika
- 1 Teaspoon Ground Coriander
- ½ Teaspoon Garam Masala
- ½ Teaspoon Chaat Masala
- 2 Teaspoons Olive Oil
- 10 Ounces Paneer (½-inch cubes)
- 4-6 Tablespoons Pizza or Marinara Sauce
- ¼ Cup Onion (sliced)
- ¼ Cup Green Bell Pepper
- 1 Cup Shredded Mozzarella
- 2 Tablespoons Cilantro (chopped)
- 4 Pre-Cooked Naan (at least 56 grams each; enriched or whole grain rich)

DIRECTIONS

1. Pre-heat the oven to 350°.
2. In a mixing bowl, combine all ingredients up to paneer and then add in the paneer cubes. Keep aside while you prepare onions and peppers for topping.
3. Toss the sliced onions and peppers with a pinch of salt, pepper and Kashmiri red chili powder (or paprika).
4. Spread about one tablespoon or more pizza or marinara sauce on the naan. Using a pastry brush or the back of a wide spoon, spread it evenly to coat the pizza, leaving about ½-inch from the edges. Adjust the sauce quantity to your liking.
5. Add shredded cheese evenly across all pizza bases.
6. Roughly section the paneer into 4 portions. Top each pizza base with marinated paneer, followed by sliced onions and peppers. Top with chopped cilantro.
7. Brush the edges with avocado (or olive) oil.
8. Place the naan pizzas on a parchment or aluminum lined baking sheet. Bake for 8-10 minutes, until the edges look crisp and cheese has melted.
9. Rest for 3-5 minutes, slice and enjoy!

MEAL PATTERN CONTRIBUTION

-  Grain
-  Meat/Meat Alternate

MEAL TYPE

 Lunch/Supper

YIELD

4 Pizzas

PORTION SIZES

Toddler: ½ Pizza
Preschool: ½ Pizza
School Age: ¾ Pizza
Adult: 1 Pizza