



Margherita Mini Naan Pizzas

Level: Easy
Serves: 1

Prep Time: 5 minutes
Cook Time: 5 minutes



1 Stonefire® Mini Naan Flatbread (store-bought)
1-1½ Tbsp. Rao's Homemade® Marinara Sauce (store-bought) or your favorite bottled marinara sauce
1 slice Kirkland Signature Sliced Fresh Mozzarella (store-bought) or your favorite packaged fresh mozzarella
Freshly cracked black pepper
Drizzle of extra-virgin olive oil
½ tsp. (more or less, to your taste) sautéed minced garlic (see recipe below)
Two fresh basil leaves

Evenly spread marinara sauce on the naan flatbread (do not spread marinara sauce to the very edges of the naan. Leave a ½-inch clean border around the edges, so the sauce and cheese will not drip over the edge of the naan when heating in the toaster oven.) Set the mozzarella slice on ½ of a paper towel sheet, and with the other half of the paper towel gently press down on cheese to absorb any excess moisture. With your fingers, break apart the mozzarella slice and randomly place over the top of the marinara sauce. Place in a toaster oven and "toast" for 3 to 5 minutes, until the cheese is melted and the naan becomes toasted and crunchy. Watch closely so the edges and bottom of the naan doesn't burn, and for possible flare-ups from dripping cheese. Carefully remove from toaster oven as it will be hot. Crack fresh black pepper and drizzle a little extra-virgin olive oil over the top. Sprinkle sautéed minced garlic to your liking. Top with basil leaves. Serve immediately.

Sautéed Minced Garlic (serves 6 to 8):

4 Tbsp. extra-virgin olive oil
2 bulbs fresh garlic (about 24 cloves), skins peeled and garlic minced

In a small sauté pan, heat the olive oil on medium heat until fragrant, about 1 minute or so. Add the minced garlic. Cook garlic, stirring continuously, until it turns a golden color (depending on your heat source, it should take about 40 seconds to almost 2 minutes.) Do not overcook the garlic, watch the color carefully when sautéing. The garlic can quickly turn from golden to dark brown in seconds, which you do not want. Once the minced garlic is sautéed to a golden color, place garlic in a heatproof bowl to stop cooking. Do not leave the garlic sitting in the hot sauté pan. Let sautéed garlic cool, cover, and place in the refrigerator until needed.

Notes:

- For easy clean up, I line the bottom of my toaster oven with foil, just in case the cheese or marinara sauce drips while heating.