mini pizza flight



featured product:
baby arugula

why settle for one pizza when you can have 3x the flavor?!

add this mini pizza flight to your weeknight line-up for a crispy, cheesy, creative way to include fresh greens into a fun, shareable meal.

ingredients

3 large naan flatbreads
? cup pizza sauce
1 ½ cups shredded mozzarella cheese
pepperoni (to taste)
1 teaspoon Italian seasoning
organicgirl baby arugula (for topping)
¼ cup marinated artichokes, chopped
¼ cup full-fat ricotta cheese
lemon wedge (optional, for garnish)

directions

prep the oven:
preheat oven to 425°F (220°C) and line a large baking sheet with parchment paper.

lay out the naan:
place all three naan breads flat on the baking sheet.

assemble a variety of pizzas:

pizza 1: classic cheese
– spread 1–2 tablespoons of pizza sauce
– top with shredded mozzarella
– sprinkle a pinch of Italian seasoning

pizza 2: pepperoni
– spread 1–2 tablespoons of pizza sauce
– top with mozzarella and pepperoni slices
– sprinkle a pinch of Italian seasoning over everything

pizza 3: white pizza
– spread small spoonfuls of ricotta evenly across the naan (no pizza sauce here!)
– sprinkle with mozzarella and a pinch of Italian seasoning
– add chopped marinated artichokes

bake pizzas:
cook for 8–10 minutes, or until the cheese is melted and bubbly and the edges of the naan are crisp and golden.

garnish white pizza:
once out of the oven, top the white pizza with a handful of organicgirl baby arugula.
optional: squeeze fresh lemon juice over the arugula

slice each naan pizza into 3-4 pieces to share and enjoy!