



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!