

What Katie ate...

SWEET POTATO NANN PIZZA WITH PECANS, SAGE + SPICED YOGHURT

2 large sweet potatoes
2 garlic naan breads
200g good quality crushed tomatoes
Pinch caster sugar
Pinch chilli flakes
2 X 250g balls fresh buffalo mozzarella
1 tsp ground cumin
1 tsp garam marsala
1 tsp ground cinnamon
2 tbsp pumpkin seeds, toasted
Handful pecans, toasted
1 red onion, peeled, quartered
Handful fresh sage

FOR THE YOGHURT DRIZZLE

250ml runny greek yoghurt
2 Tsp good quality extra virgin olive oil
Juice + zest 1 small lemon
1 tsp ground cumin
1/2 tsp garam marsala
Maldon sea salt flakes
Freshly ground black pepper

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MAKES 2 PIZZAS

What Katie ate...

SWEET POTATO NANN PIZZA WITH PECANS, SAGE + SPICED YOGHURT

Peel potatoes (if desired). Chop into 1" chunks. Bring a saucepan 3/4 full of salted water to a boil. Cook sweet potato cubes for 5-6 mins. Drain and cool.

When cool, place in a bowl, coat with a good glug of good quality olive oil 1 tsp ground cumin, 1 tsp garam marsala and 1 tsp ground cinnamon, salt and black pepper.

Coat the cubes carefully in oil/spice mix.

Preheat oven to 220° c/425° f.

Place the naan on a lined baking sheet.

In a small bowl mix tomatoes together with sugar, chilli flakes, season with salt and black pepper to taste. Spread tomato mixture over both naans.

Dot potato cubes over both breads, followed by torn mozzarella, red onion, pumpkin seeds, pecans and finally a few fresh sage leaves.

Bake in oven for 10-12 mins or until browned and cheese has melted.

Whilst pizzas are cooking, make up the yoghurt drizzle by mixing all ingredients together well in a bowl.

Serve drizzled over hot pizzas.