

Baked Brushetta Style Naan with Avocado and Spicy Pepper

Ingredients:

1 x 185g[6 ½ oz] Mission Deli Naan
(suggested variety: plain)
4 tbsp olive oil
4-6 pepperdew spicy peppers, sliced
1 ripe avocado, sliced thinly
150g[5 ½ oz] cherry tomatoes, halved
150g[5 ½ oz] blue cheese, diced
Olive oil to drizzle
Basil leaves
Cracked black pepper

Serves 4

Method:

- Preheat the oven to 200c/400f/gas 6.
- Place the naan on a baking sheet and brush with the olive oil. Bake for 10 minutes to crisp slightly.
- Remove from the oven and top with the peppers, cherry tomatoes and avocado. Dot with the cheese and basil leaves.
- Sprinkle over cracked pepper, drizzle over some olive oil and serve warm.

Recipe courtesy of Mission Deli Wraps
Mission : world leader in wraps and tortillas

