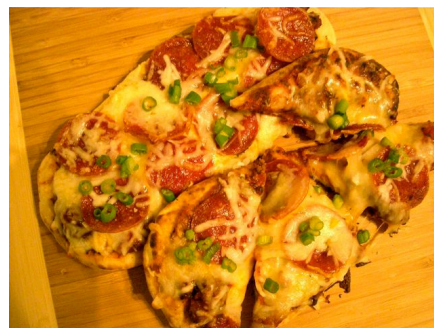


Pizza for 1 (or a crowd)

A favorite recipe from my own Recipe Collection



Pizza is a favorite at our house. It's simple food with big flavor and with this "recipe" it's as easy to make a really great pizza for one person as it is to make for a party. This is often a go to meal for us on a busy weeknight – it can be varied endlessly according to whatever we happen to have on hand. For parties we have set up a buffet table with a mountain of naan or flat bread, a giant pot of sauce and a toppings bar. Everyone builds their own pizza and heads to the grill to cook their pizza. It's a fun, interactive food event and the host gets to enjoy the party.

Ingredients	Amount	Comments
Garlic Naan	1 per person	You can use any type of flat bread
Olive Oil	1 / 2 teaspoon	Just a bit to brush on the naan
Italian Seasoning	Pinch	Just a bit to season the naan
Marinara Sauce	2 -3 tablespoons	You can use spaghetti sauce or even salsa
Shredded Cheese	1/4 cup per pizza	I like a blend of several Italian cheeses
Meat	6 – 10 slices per pizza	Pepperoni, Salami, Sausage, Ham, Chicken, etc.
Vegetables	1/4 cup per pizza	Onions, Sweet / Hot Peppers, Tomatoes, etc.

Number of Servings: 1 (multiply as desired)

Time to Prepare: 5 - 10 minutes **Time to Cook:** 7 – 10 minutes (until cheese is bubbly)

Instructions:

- **Brush the naan** with a bit of olive oil – sprinkle with a dusting of the Italian seasoning.
- **Heat the naan** in a 350 degree oven (or on the grill) for a few minutes until warmed through.
- **Spread naan with sauce**, cheese and favorite toppings.
- **Bake in oven (or on grill)** until cheese is melted and bubbly.

Notes: We like to cook the meat toppings (pepperoni, etc.) in a pan briefly to render some of the excess fat before it goes onto the pizza. If grilling the pizza – cover with a foil tent or a lid to help melt the cheese. Enjoy!



Original tea, coffee & kitchen accessories

A favorite recipe from OneMark Creations

Email: dmessina@onemarkcreations.com

Call: 503-819-2955

Mailing Address: OneMark Creations, PO Box 3, Beaverton Oregon 97075

Check our websites: <http://www.onemarkcreations.com> <http://www.etsy.com/shop/onemarkcreations>

Like us, Tweet us, Follow us

Facebook: www.facebook.com/onemarkcreations

Twitter: www.twitter.com/onemarkcreation

Blog: www.onemarkcreations.blogspot.com