



CAESAR PIZZA ON GARLIC ROSEMARY CRUST WITH CHERRY TOMATOES AND PARMESAN

FAST. EASY. FRESH.

1. Start by preheating your oven to 400°F. Peel and finely mince the **garlic** and finely chop the **rosemary** leaves. Cut the **cherry tomatoes** in half. Roughly chop the **lettuce** or cut into thin strips, to taste.

2. Make the crust. In a small bowl, mix together the **olive oil, garlic,** and **rosemary**. Place the **naan** on a large baking tray and then brush with the flavoured oil. Season with **salt** as desired. Bake in the oven for 5-10 minutes, depending on your desired doneness.

3. Meanwhile, in a small bowl mix together the **sour cream, mayonnaise, Montreal Steak Spice,** half the **parmesan,** and 2-3 Tbsp. **water**. Season with **salt** and **pepper** to taste.

4. In a large bowl, add the **lettuce, cherry tomatoes,** and **dressing** to taste, and then toss to combine.

5. To serve, place the warm naan onto dishes and top with the salad, remaining **parmesan,** and **black pepper** to taste. Garnish with **lemon wedges**. Enjoy!

Ingredients (2 Person Serving – 674 Calories Per Serving)

Olive Oil	1 Tbsp.	Sour Cream	¼ Cup
Naan	2	Mayonnaise	¼ Cup
Cherry Tomatoes	24	Parmesan	30 g
Garlic	1 Clove	Romaine Lettuce	1 Heart
Rosemary	1 Sprig	Lemon	1
Montreal Steak Spice	½ Tbsp.	Salt and Pepper	To taste



25 Minute Cook Time!