



# CHEESY POTATO MUSHROOM NAAN PIZZAS WITH CRISPY KALE AND TRUFFLE OIL

FAST. EASY. FRESH.

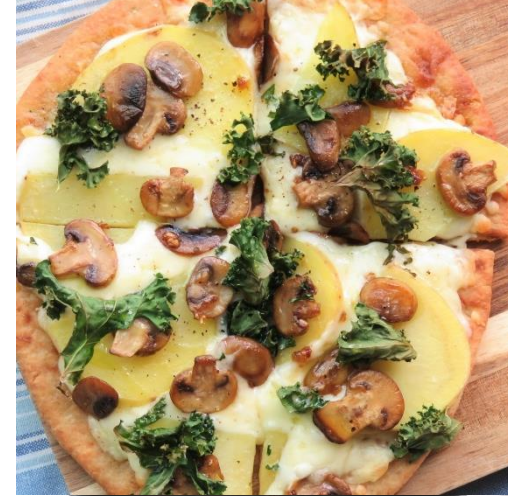
**1.** Start by preheating your oven to 400°F. Peel and mince your **garlic** and very thinly slice the **yellow potato**. Pick the **kale** leaves off the stock and roughly tear into bite-sized pieces. Grate your **mozzarella**.

**2.** Heat your **olive oil** in a small pan over medium-high heat. Add the **mushrooms** and sauté for 2-3 minutes, before adding the **garlic** and sautéing for an additional minute. Remove from the heat and set aside.

**3.** Next, place the **naan** on a baking sheet and top both equally with **parmesan** and **mozzarella**. Then, add the sliced **potatoes**, and cooked **mushrooms** and **garlic**. Last, top the pizzas with **kale** and a sprinkle of **black pepper**.

**4.** Transfer the pizzas to your preheated oven and bake for 12-15 minutes, or until the crust is golden brown, kale is crispy, and the potatoes are cooked through.

**5.** To serve, remove the pizzas from the oven, drizzle with **truffle oil**, and then slice into wedges. Enjoy!



## Ingredients (2 Person Serving – 936 Calories Per Serving)

Naan	2	Sliced Mushrooms	112 g
Olive Oil	2 Tbsp.	Yellow Potato	1 Small
Garlic	2 Cloves	Kale	1 Stalk
Parmesan	90 g	White Truffle Oil	1 Tbsp.
Mozzarella	100 g	Pepper	To taste

**35** Minute  
Cook  
Time!