KID-FRIENDLY HALLOWEEN DINNER

Mummy Naan Pizzas

PREP TIME	COOK TIME	SERVES	DIETARY
10 MIN	10 MIN	4 (8 MINI MUMMIES)	VEGETARIAN

INGREDIENTS

- **8** mini naan (or 4 regular naan, cut in half)
- **1 cup pizza or marinara sauce**
- **8 oz fresh mozzarella or low-moisture mozzarella block**
- **1/4 cup sliced black olives**
- **1/2 cup baby spinach or finely chopped bell pepper (optional hidden veggies)**
- **1 teaspoon dried oregano or Italian seasoning**
- **Fresh basil to garnish**

INSTRUCTIONS

1. **Heat the oven:** Preheat to 425°F (220°C) and line a baking sheet with parchment.
2. **Sauce it up:** Place the naan on the sheet and spread about 2 tablespoons of sauce on each, leaving a small border.
3. **Hide the veggies:** Scatter the spinach or bell pepper over the sauce. The mummy bandages will cover them up, shhh!
4. **Make the bandages:** Slice the mozzarella into thin strips, about 1/4 inch wide. Lay them across the naan in a criss-cross pattern, leaving a little gap near the top for the eyes.
5. **Add the eyes:** Place two olive slices in the gap for spooky eyes.
6. **Bake:** Bake for 8-10 minutes, until the cheese melts and the edges of the naan turn golden.
7. **Finish:** Sprinkle with oregano, add a little basil and serve warm.

TIPS: Cheese strips stay neater when the mozzarella is cold, so slice it straight from the fridge. Make it vegan: use a plant-based mozzarella and check that your naan is dairy free.