

HEALTHY RECIPES

from Bridget Wood, RD, LD, CDCES



SHAKSHUKA NAAN PIZZA

INGREDIENTS

- Wilted Greens (using any kind will do!)
- Garlic Naan (store-bought, premade)
- Store Bought Shakshuka Sauce (Mina makes an excellent shelf stable one!)
- Egg (optional, for protein)
- Seasonings of your choice (I used Trader Joes' Cheesy Seasoning and Nutritional Yeast)

STEPS

1. Toss seasoning on wilted greens of your choice.
2. Place in the airfryer on 325 degrees until crispy.
3. Top your naan with a spoonful of sauce. Air fry until warm (around 2 minutes).
4. Top with cooked egg.
5. Top with your crispy greens and enjoy!