

Turkey Curry Naan Pizza

- 20 oz lean ground turkey, or leftover, cooked, chopped or sliced turkey
- 1 T olive oil
- 2 red peppers, seeded and cut into strips or chopped
- 1-2 onions, chopped
- 1 clove garlic, minced
- 2 plum tomatoes, seeded and diced
- 2 t curry powder
- 1/4 t ground cinnamon
- 1/4 t crushed red pepper flakes
- 1/3-1/2 c hummus, can use spicy or flavoured
- 1/3-1/2 c plain Greek style, thick 2% yogurt
- 4 naan bread, plain or whole wheat
- 2 c shredded cheddar or mozzarella (a little more if you like it cheesy)
- sea salt and freshly ground black pepper

In a large skillet, brown turkey in 1 tablespoon of olive oil until meat is no longer pink, then drain and season with salt and pepper. Put aside on a plate. In the same pan, sauté the peppers, onions and garlic for about 5 minutes until softened. Salt and pepper lightly. Add the tomatoes, curry, cinnamon and red pepper flakes. Continue cooking for about 2 minutes. Remove pan from heat. Return turkey to pan. Add hummus, yogurt and mix well. Adjust the seasoning.

Place rack in center of oven. Preheat oven 400F. Place naan bread on baking pans. Divide the turkey mixture over the bread and sprinkle with cheese.

Bake for 5-10 minutes or until cheese is melted and crust is browned. Serves 4-6.

Jittery Cook