



SPREAD THE LOVE

BLUEBERRY, FETA AND CHILLI HONEY NAANZA

INGREDIENTS

- **2 ready naan flatbreads**
- **¼ cup Jars of Goodness Spiced Onion Chutney**
- **Salt**
- **2 tbsp Jars of Goodness Chilli Honey**
- **½ cup Sirimon ricotta**
- **½ cup sirimon feta**
- **1 cup blueberries**
- **Micro greens for garnish**

INSTRUCTIONS

- 1. Preheat oven to 400°F. Line a baking sheet with parchment paper. Arrange the naan on the baking sheet and lightly spray or brush with water. Set aside.**
- 2. Stir the ricotta and feta cheese in a small bowl. Spread the ricotta mixture over the naan/flatbread, and top with spiced onion chutney. Sprinkle the blueberries on top.**
- 3. Place the naanzas into the oven and bake for about 10 minutes, or until the blueberries are just about ready to burst, the cheese has softened, and the naan is toasted.**
- 4. Remove from oven, drizzle some Jars of Goodness Chilli Honey, sprinkle with micro greens and enjoy immediately.**