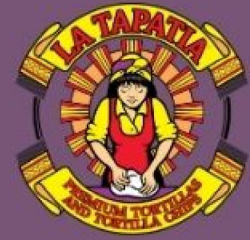




ROTI PIZZA



INGREDIENTS

- Golden Sun Roti
- Olive Oil
- 1 jar of pizza sauce
- 1 cup Shredded Mozzarella Cheese (if desired)
- 1/2 cup basil leaves
- 1/2 cup mushrooms, sliced
- 1 tablespoon of pine nuts
- Garlic Salt and Oregano to taste

PREP TIME: 5 MINS
COOK TIME: 15 MINS

DIRECTIONS

1. Heat 1 tsp olive oil in a pan and saute mushrooms, pine nuts, and half the basil leaves with garlic salt and oregano. Set aside when mushrooms begin to soften.
2. Preheat oven to 400 degrees.
3. Place the Roti on a baking sheet and lightly brush top side with olive oil.
4. Bake in oven for 3-5 minutes, just until your Roti begins to stiffen. Remove from oven,
5. Spread desired amount of pizza sauce over the Roti.
6. Sprinkle the cheese (if using) over the sauce and evenly spread mushroom mixture over the cheese.
7. Place Roti back in the oven for 5 minutes or until edges begin to brown and cheese is bubbly. Remove from oven,
8. Top with remaining basil and serve.

Makes 1 pizza.