



The Taj Mahal of All Pizzas

With Americans collectively eating 100 acres of pizza every day, it's no wonder Congress made October National Pizza Month back in '87. The \$30 billion industry has come a long way since then, evolving into an edible platform for introducing exotic flavors like newcomer Indian fusion and its sales-booming naan pizza.

Although a newcomer to the pizza scene, Indian fusion has been significantly growing in U.S. popularity, as indicated by a recent 35% sales jump into the nation's second highest grossing ethnic food. Popular culture continues to play a role in the success of Indian cuisine as well. In addition to films like *Slumdog Millionaire* and enthusiastic endorsements from celebrity chef Bobby Flay, Aarti Sequeira – latest winner of television's *Next Food Network Star* and host of cooking show, *Aarti Party* – is demystifying Indian flavors and bringing it further into the mainstream.

“Naan pizza adds an element of fun and excitement to an already well-loved, familiar food,” explains Indian food expert Mike Ryan, Vice President Sales and Marketing, Tandoor Chef. “If consumers find they like that fusion, it could act as a gateway for sharing more of the flavors they like in more traditional Indian foods.”

As a result, it is likely that many will celebrate National Pizza Month by making their own fusion pizza or by purchasing a freezer aisle version like Tandoor Chef's Original Naan Pizza, which attests to restaurant quality, all natural ingredients in four varieties. To learn more about Indian fusion or for more naan pizza recipes like the one below, visit TandoorChef.com or [Facebook.com/TandoorChef](https://www.facebook.com/TandoorChef).

Mild Curry Chicken Pizza on Naan

- 1 tsp Vegetable oil
- 2 Chicken breasts, boneless and skinless
- ¼ Red onion, thinly sliced
- 1 clove Garlic, minced
- 3 Tbsp Tomato paste
- 1 Tbsp Mild Indian red curry paste
- 4 pieces Tandoor Chef Tandoori Chef
- ½ C Fresh spinach, finely chopped
- 3 ½ oz Monterey Jack cheese, shredded

Preheat broiler oven. Heat vegetable oil in a large frying pan over medium heat. Add chicken, browning one side for two to three minutes before flipping; add onion and garlic; brown other side another two to three minutes. Remove from pan, cut into thin slices and return to pan to finish cooking.

In a small bowl, combine the tomato and curry pastes. Spread over each piece of naan, then top with pan contents, spinach and cheese. Place on baking sheet and broil for five minutes or until cheese is visibly melting.