**Simple Tandoori Chicken Naan Pizza:**

***Makes 2 pizzas:***

\* 2 chicken breasts, cut into a small dice  
\* 3 Tbsp. plain Greek yogurt  
\* 2 tsp. (or more if you can handle the heat!) spicy tandoori paste

\*1 tsp. curry powder  
\* 1 Tbsp. extra-virgin olive oil  
\* 1/2 red onion, thinly sliced  
\* 5 frozen mango chunks, thawed and thinly sliced  
\* 2 store bought naan breads  
\* 1 cup shredded mozzarella cheese  
\* cilantro, for garnish

Directions:

1. Preheat oven to 400.
2. In a bowl, stir together the yogurt and tandoori paste and curry powder. Add the chicken, cover and marinate while cooking onions.
3. Heat the oil in a medium skillet over low. Add the onions and caramelize them until they become super soft and sweet, about 15 minutes. Remove onions from the pan and set aside.
4. Add the chicken to the pan, marinade and all. Sauté until chicken is heated. Remove from heat.
5. Layer the chicken over each naan bread. Top with caramelized onions, sliced mango and top with shredded cheese.
6. Slide into the oven and bake 10 to 12 minutes, until the cheese has melted and is browned and bubbly.
7. Garnish with cilantro, slice and serve.