

Naan Pizza, 6 Ways

[Percolate: The recipe newsletter for busy people](#)



Hi friends!

Here in New York City we're currently in the process of digging ourselves out of a huge blizzarding snowfall, with more to come over the weekend. If you saw any of [my Instagram stories](#) from the snowstorm on Thursday, you'd know I spent it snug as a bug in my warm kitchen, working through a handful of recipe tests while my kids happily built snowmen at the babysitter's. It was such a pleasant way to spend the day, and bonus- all that snow play wore them the heck out, so they slept like rocks that night. #score!

In the last issue of Percolate, I included a [survey](#), which tons of you took and gave me *great* answers! I was thrilled with the results. In case you didn't get a chance to check it out, the survey mainly asked for opinions on two things:

- 1. What's your biggest struggle in the kitchen?** (If you don't want to take the survey, send me an email with this answer, I'd still love to hear it!)
- 2. Would you be interested in a meal plan that helps reduce waste and lightens your workload in the kitchen?**

The overall answer to question #2 was a resounding **YES**, so it's with that I am thrilled to announce I'm now working on a totally badass plan to help you out in this area.

My style of meal planning is a little different from that you see in books, Facebook groups, or elsewhere on the web. I've honed it over the past few

years and after some trial and error have figured out all the best ways I could reduce wasting ingredients and therefore money, and cut down on grocery shopping at the same time, without figuring out how to use coupons or rely on overly processed food. Plus, I need to make almost all my dinners in under 30 minutes, so very few of my recipes take very long to create.

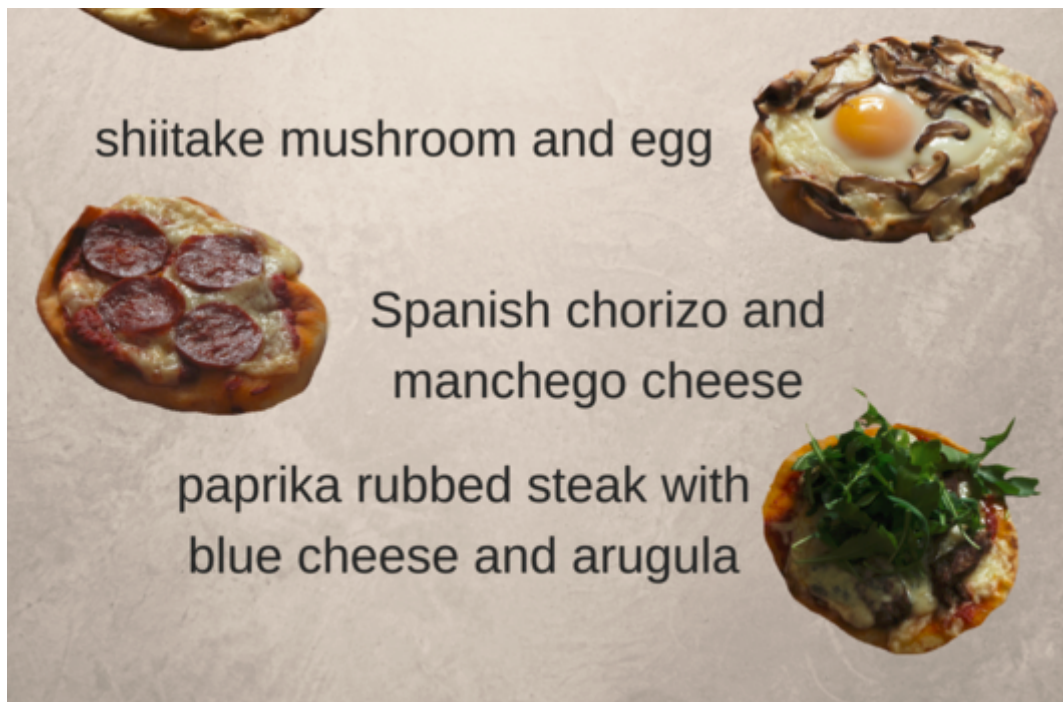
In other words, I've done a lot of work so you don't have to, and I can't wait to show you how you can do it, too. There's more information coming on how I plan to teach those of you who want to learn my tricks, so please stay tuned and watch this space!

Ok! Let's get a move on to recipes and links, shall we?

Happy eating!

Ruthly





Naan Pizza, 6 Ways

[click here to see, print and save the rest of the naan pizza recipes, including my recipe for a simple three-ingredient pizza sauce](#)

1. Paprika Rubbed Steak, Blue Cheese and Arugula Naan Pizza

Ingredients

- 2 tablespoons olive oil, plus more for drizzling
- 2 teaspoons sweet paprika
- 1/2 teaspoon salt
- 4oz skirt steak
- 2 pre-packaged naan flatbreads
- 1/4 cup three-ingredient pizza sauce ([see recipe here](#))
- 1/2 cup shredded mozzarella cheese
- 1/2 cup crumbled blue cheese
- 1 cup fresh arugula

Instructions

1. Heat 2 tablespoons olive oil in a cast iron pan over medium-high heat. While the pan is heating, mix together the sweet paprika and salt and then rub all over the skirt steak.
2. Place the skirt steak in the cast iron pan and cook 2-3 minutes or until the steak has browned and started to form a crust, then flip and cook the other side for another 1-2 minutes until the steak is crusty and browned but still pink in the center. Remove from the cast iron pan and set aside on a cutting board to rest.

3. Preheat the oven to 450°F. Divide the pizza sauce between each naan flatbread

3. Preheat the oven to 450° F. Divide the pizza sauce between each naan flatbread, then top with shredded mozzarella cheese.
 4. Slice the skirt steak thinly, against the grain. Divide the strips of steak between each naan flatbread.
 5. Divide the blue cheese crumbles between each naan flatbread.
 6. Place in the oven and cook 10 minutes or until the blue cheese has melted and the mozzarella cheese has started to brown.
 7. Remove the pizzas from the oven and top with arugula. Drizzle with olive oil and serve hot.
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This week's links

[Tomatoes Still Don't Belong in a Fruit Salad](#)

You're not just imagining it; supermarket tomatoes really are losing their flavor. Scientists from the University of Florida have discovered a way farmers can cross-pollinate their seeds to eventually produce high-yielding tomato crops that rival the flavor of small, heirloom tomato crops.

[Charred, Burned, Blackened; The Dark Lure of Burned Food](#)

This article makes me feel better about my fondness for burnt cookies, or creme brulee when the sugar topping has been charred black.

[Anthony Bourdain's Moveable Feast](#)

I read "Kitchen Confidential" for the first time when I was 16 and making sandwiches at a local deli, my first job outside my family's tech business. The book rocked my world and made cooking seem, to me, like such a dangerous and fun affair that even though I'm a total pansy girl when it comes to drugs and partying, I was inspired to jump into the cooking life with both feet soon after. This longread Anthony Bourdain profile from the New Yorker magazine is fabulous, and I soaked in every line.

[Binding the Nation in Its Love of Meatloaf](#)

Its okay to admit you are in love with the most quintessentially American, oft-derided, humble meatloaf. Frank Bruni and Jennifer Steinhauer of the New York Times have written the definitive meatloaf cookbook, "A Meatloaf in Every Oven",

with recipes ranging from Nancy Peiosi, Mario Batali, and April Bloomfield, and more. “I don’t think meatloaf can save the world,” Mr. Bruni said. “But I certainly think in the coming tomorrows there will be a healthier appetite for comfort.”

That's it for this issue, buds! If you like what you've read, please do me a solid and forward this on to your friends, or follow and share on [Facebook](#), [Twitter](#) or [Pinterest](#). Help spread the word!

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