



Mediterranean chicken pizza

Serves 4



COOK



EAT

ENJOY

ENJOY

Ingredients

- 160ml passata (tomato pasta sauce)
- 2 x 30cm pizza bases
- 2 spring onions, finely chopped
- 2 tablespoons pitted olives, sliced
- 1 cup button mushrooms, sliced
- 1 red capsicum, thinly sliced
- 1 large tomato, chopped
- 300g cooked chicken breast, chopped
- 2 cups grated mozeralla cheese
- 1 cup basil leaves roughly torn
- 4 cups side salad to serve (see side salad recipe)



Method

Step 1

Spread passata evenly over each pizza base.

Step 2

Top with spring onions, olives, mushrooms, capsicum, tomato, chicken and cheese.

Step 3

Bake for 15 minutes until the bases are crisp and the cheese has evenly melted.

Step 4

Sprinkle with basil leaves, cut into wedges and serve.

Serve with a side salad

Serves per portion:

