



CHICKEN TIKKKA PIZZA



P41

SHOPPING LIST

MAKES 2 MEDIUM PIZZAS



Self raising flour



Baking powder



Salt



Olive oil



300g Tomatoes



Basil



Tomato Paste



Cheese



1 red pepper



1 small onion



1 chicken breast



Tikka Spice

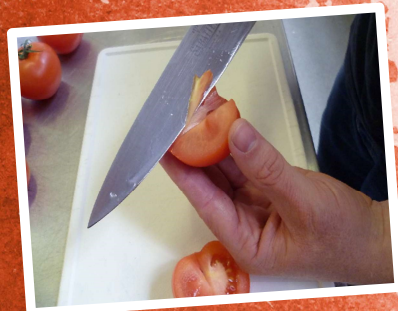
HOW TO COOK



Put your oven onto the highest temperature



cut all your tomatoes in half



cut out the green stalk in the middle and throw them away



scoop out the seeds with a teaspoon and throw them away



put all the tomatoes in a blender



Add 1 tablespoon of olive oil



Add 5 basil leaves



Add 1 tablespoon of tomato paste



Blend together until smooth
and leave to the side



put 2 cups of flower in a bowl



put 2 teaspoons of baking
powder in the bowl



Add 1 teaspoon of salt to the bowl



Add 2 tablespoons of olive oil
to the bowl



Add $\frac{1}{2}$ cup of water to the bowl



Mix together with your hands



Until it has formed a ball of dough



Knead for 3 minutes

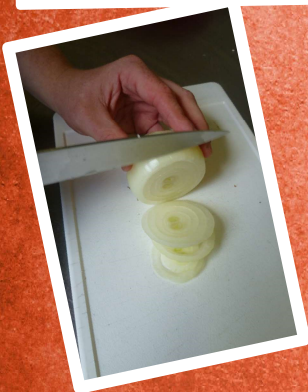


The dough should be soft
but not sticky

put your dough to one side while you
prepare your toppings



Thinly slice the pepper



Thinly slice the onion



Cut your chicken into chunks



Put in a bowl



add 2 teaspoons of tikka
spice to the bowl



mix together until the chicken
is coated in the spice



heat 1 tablespoons of oil in a pan



Add the chicken



Cook the chicken for 5-8 minutes
until the chicken is cooked through



Once cooked put to one side



split the dough into 2 pieces
and roll each piece out until is
round and 1cm thick



Put the rolled out pizza base
on a baking tray



Spoon on the tomato topping until
the pizza base is covered



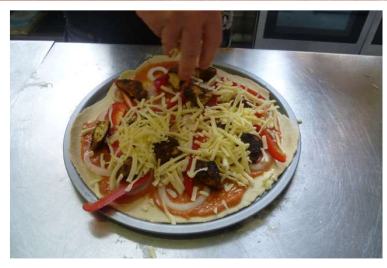
Add the onion to the base



Add the pepper to the base



Add the chicken to the base



Sprinkle the cheese over the top



Put in the oven for 10 - 15 minutes



Until the pizza is brown and
the cheese bubbly

**SERVE
AND
ENJOY!**

