

Tandoori Chicken Pizza

Serves: 4

Prep time: 10 minutes

Cook time: 15 minutes



1 serves per portion

Ingredients

- 4 medium multigrain wraps
- ¼ cup Tandoori or Tomato paste
- 300g cooked chicken breast, finely chopped
- 2 cups spinach leaves
- ½ red onion, thinly sliced
- 1 red capsicum, thinly sliced
- 1 cup mushrooms, thinly sliced
- ½ cup pitted olives, whole or sliced
- 200g mozzarella cheese, grated
- ¼ cup Greek yoghurt or tzatziki (optional)

Method

PREHEAT oven to 230°C. Line pizza trays with baking paper.

PLACE wrap onto the lined pizza tray before spreading tandoori or tomato paste over the wrap.

SPREAD ¼ of the ingredients (chicken, spinach, onion, capsicum, mushrooms and olives) over each wrap and sprinkle cheese over the top.

PLACE in the oven for 10-15 minutes or until cheese has browned and wrap is brown and crispy on the edges. Repeat steps for each wrap.

DRIZZLE yoghurt or tzatziki over pizza to serve.



Everyday Food

Recipe courtesy of the Country Kitchens Team