

## 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*