

Tandoori Chicken Pizza

Serves: 1

Prep time: 15 minutes

Marinating: 1 hour

Cooking time: 25 minutes



This pizza has a very different flavour and is so deliciously yummy and very easy to make

Ingredients:

- 1 pizza base
- 150g chicken thigh fillet
- 2 teaspoons vegetable oil
- 3½ tablespoons Greek yoghurt
- 1 tablespoon tandoori curry paste
- ½ tablespoon lemon juice
- 3½ tablespoons mango chutney
- ¼ red onion
- 2 tablespoons flaked almonds
- 100g Haloumi cheese

Garnish

- Springs of parsley, coriander and/or rocket

Method:

- **Preheat oven to 180°**
- Cut chicken into small bite size pieces
- Cut onion into small wedged slices
- Heat oil in pan, add chicken pieces, brown and stir till cooked through. Set aside to cool
- Mix yoghurt and tandoori paste together, add the chicken and toss well to coat all pieces. Cover and refrigerate for at least 1 hour.
- Spread the chutney onto the pizza base
- Sprinkle the chicken pieces evenly over the pizza base
- Top with onion wedges, almond flakes and crumbled Haloumi cheese
- Bake for 20 minutes or until golden brown

Garnish with parsley/coriander/rocket

This recipe was adapted from a Woolworths recipe “Tandoori Spiced Chicken Pizza”