



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: TOMATOES

Tomatoes are actually fruits, and they come in all the colours of the rainbow, from red to black to purple! In fact, there are over ten thousand varieties around the world. Here, we use them as a tasty and healthy pizza topping, because tomatoes taste excellent when baked.



4. PESTO CHICKEN PIZZA

 30 Minutes

 2 Servings

Pizza? Yes please... Pesto chicken pizza? YES PLEASE!

Enjoy this pesto chicken pizza topped with fresh salad and save any leftovers for lunch!

FROM YOUR BOX

CHICKEN TENDERLOINS	300g
TOMATO	1
COURGETTE	1
GREEN OLIVES	1/2 jar *
PHILADELPHIA CHEESE	1/3 packet (80g) *
BASIL PESTO	1 tub (50g)
PIZZA BASES	2-pack
PIZZA SAUCE	1 sachet
FESTIVAL LETTUCE	1/2 *

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, balsamic vinegar

KEY UTENSILS

frypan, oven tray

NOTES

For a fun family activity, have the kids assemble their own pizzas, creating smiley faces, animals or other creative designs using the toppings.

No gluten option - pizza bases are replaced with GF bases.



1. COOK THE CHICKEN

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Season chicken with **salt and pepper**, cook for 4-5 minutes on each side or until cooked through. Remove from pan.



2. PREPARE THE TOPPINGS

Slice tomato and ribbon (or thinly slice) courgette. Halve 1/2 jar olives and roughly chop 1/3 packet philadelphia cheese.

Slice chicken, place in bowl, add pesto, and stir to coat.



3. CONSTRUCT THE PIZZAS

Place pizza bases on lined oven tray. Spread pizza sauce over bases and top with chicken, fresh ingredients and cheese (see notes).



4. COOK THE PIZZAS

Cook pizzas for 5-10 minutes until bases are crispy and toppings warmed through.



5. DRESS THE SALAD

Wash and tear lettuce. Dress with **1 tbsp olive oil and 1/2 tsp balsamic vinegar**.



6. FINISH AND PLATE

Serve pizzas at the table topped with dressed lettuce.