

for the
little ones

Pizza fingers



Chicken Pizzas



30 Minutes



Chicken



2 Servings

Smoky chicken, melty mozzarella and sweet corn make this simple pizza dinner a total crowd-pleaser.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email hello@dinnertwist.com.au

FROM YOUR BOX

CHICKEN SCHNITZELS	300g
SQUARE PIZZA BASES	2-pack
TOMATO PASTE	2 sachets
RED CAPSICUM	1
SHREDDED MOZZARELLA CHEESE	150g
CORN COB	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

COOKING TOOLS

frypan, saucepan, oven trays

Try using BBQ sauce or a mix of tomato paste and honey for a smoky-sweet twist.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.

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



1. COOK the CHICKEN

Set oven to 250°C.

Season **chicken** with **1/2-1 tsp smoked paprika, 1/2-1 tsp oregano, salt and pepper**. Heat a frypan with **oil** over medium heat. Add chicken and cook for 3-4 minutes each side until cooked through.



4. Bake the Pizzas

Top **pizzas** with **chicken, capsicum and mozzarella**. Cook in the oven for 7-8 minutes, or until cheese is golden and melted.

tip Sprinkle with dried oregano before baking, or cook on the BBQ if you have a pizza stone!



2. PREPARE the PIZZA BASES

Place **pizza bases** on oven trays. Spread each with **tomato paste** (1 sachet per base).



5. COOK the CORN

Meanwhile, remove husks and silks from **corn cob** and cut into quarters. Place in a saucepan and cover with water. Bring to the boil, drain and place in a serving bowl.

tip Toss with a little butter if you like!



3. PREPARE the TOPPINGS

Dice **capsicum** and thinly slice **cooked chicken**.

tip Add your favourite toppings – try pineapple, mushrooms or red onion! Add some (or all) of the corn kernels or extra pop of colour!



6. FINISH AND SERVE

Slice **pizzas** into squares, serve with **corn cobettes** on the side.

tip Add a sprinkle of parsley or chives for garnish! Leftover pizza? Cut into strips for tomorrow's lunchbox!