

for the  
little ones

Pizza fingers



# Chicken Pizzas



30 Minutes



Chicken



4/6 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](mailto:hello@dinnertwist.com.au)



## FROM YOUR BOX

	4 PERSON	6 PERSON
CHICKEN SCHNITZELS	600g	600g + 300g
SQUARE PIZZA BASES	2-pack	2 x 2-pack
TOMATO PASTE	2 sachets	4 sachets
RED CAPSICUM	1	2
MOZZARELLA CHEESE	150g	2 x 150g
CORN COBS	2	3

## FROM YOUR PANTRY

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

## COOKING TOOLS

large 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 tsp smoked paprika, 1-2 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.



### 2. PREPARE the PIZZA BASES

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



### 3. PREPARE the TOPPINGS

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

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



### 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!



### 5. COOK the CORN

Remove husks and silks from **corn cobs** 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!



### 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!