

Chicken & Veggie Pizza

🍷 2 servings

505 Kcal / serving

38g Protein 22g Fat 40g Carbs

Ingredients

- 100g - **Cherry tomatoes**
- 100g - **Mushrooms**
- 1 small (150g) - **Red pepper**
- 100g - **Mozzarella ball**
- 2 (112g) - **Wholemeal pitta breads**
- 3 tablespoons (45g) - **Passata (Italian sieved tomatoes)**
- ½ teaspoon (2.5g) - **Garlic granules**
- 200g - **Cooked chicken, diced or shredded**
- **Freshly ground black pepper**
- **Handful of fresh basil leaves, to garnish (optional)**



The Method

Preheat the oven to 190°C, (375°F), gas mark 5. Chop the cherry tomatoes into halves. Cut the mushrooms into slices, then remove the core from the red pepper and cut into slices. Dice the mozzarella.

Put the pitta breads on a baking sheet and place in the oven for 1-2 minutes to warm it up. Transfer to a chopping board and carefully cut each one open to give you two halves. Arrange them back on the baking sheet, cut side down.

Spread over the passata, leaving a rim around the edges and sprinkle over the garlic granules. Scatter over the vegetables with the mushrooms. Add the chicken and scatter the mozzarella on top. Season with pepper.

Place in the oven and cook for 12-15 minutes until bubbling and lightly golden. Cut the pizzas into slices and arrange on plates to serve.

🌱 Suitable for vegetarians if a plant-based alternative is used instead of chicken