

# Spicy chicken pizza



THE YOGHURT MARINADE GIVES THE SLICES A SPECTACULAR TANDOORI TASTE.

## INGREDIENTS

### MARINADE

- 350 g (2 x 175 g tubs) plain **yoghurt**
- 80 ml (? cup) **Spur Durky Sauce**
- 8 ml (1½ tsp) **ground cumin**
- 8 ml (1½ tsp) medium **curry powder**
- 1 ml (pinch) **ground turmeric**
- 2 cloves **garlic**, crushed
- 30 ml (2 Tbsp) fresh **lemon juice**
- 4 (± 500 g) **chicken breast fillets**, cut into strips



### PIZZA

- 30 ml (2 Tbsp) **tomato paste**
- 45 ml (3 Tbsp) **Spur Durky Sauce**
- 2 medium **pizza bases**
- 375 ml (1½ cup) grated **mozzarella** or **cheddar cheese**
- 100 g **cherry tomatoes**, halved
- ½ green **pepper**, deseeded and cut into strips
- 10 ml (2 tsp) **mixed herbs**
- **Rocket leaves**, to garnish
- **Spur Seasoning Salt**, to taste
- Freshly ground **black pepper**, to taste





## METHOD

---

1. **Marinade:** Mix all ingredients together and pour over chicken. Cover and place in refrigerator to marinate for at least 6 hours.
2. Remove chicken from marinade. Fry lightly in pan until cooked. Remove and set aside.
3. **Pizza:** Mix tomato paste and **Spur Durky Sauce** and spread over each base. Sprinkle cheese over and top with chicken strips, tomatoes, green pepper and mixed herbs.
4. Bake at 200°C for 10 minutes. Remove from oven and sprinkle rocket leaves, **Spur Seasoning Salt** and pepper over to serve.