



Butter Chicken Mini Pizzas

with Yoghurt Drizzle & Tomato Salad

PUB BISTRO



Grab your Meal Kit with this symbol



Tomato



Chicken Thigh



Mild North Indian Spice Blend



Tomato Paste



Mild Curry Paste



Thickened Cream



Flatbread



Shredded Cheddar Cheese



Chilli Flakes (Optional)



Mixed Salad Leaves



Greek-Style Yoghurt

Prep in: 25-35 mins
Ready in: 30-40 mins

Eat Me Early

Your tastebuds will definitely be singing after you've tried these mini flatbread pizzas. First, watch as the chicken soaks up the Mild North Indian spice blend and then take the flavours to the next level by adding the mild curry paste. Pop these toppings onto the flatbreads and straight into the oven and thank us later!

Pantry items

Olive Oil, Brown Sugar, White Wine Vinegar

Before you start


Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
chicken thigh	1 small packet	1 large packet
mild North Indian spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
mild curry paste	1 medium packet	1 large packet
thickened cream	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
flatbread	4	8
shredded Cheddar cheese	1 large packet	2 large packets
chilli flakes  (optional)	pinch	pinch
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3574kJ (854Cal)	678kJ (162Cal)
Protein (g)	59.3g	11.2g
Fat, total (g)	39.2g	7.4g
- saturated (g)	19.3g	3.7g
Carbohydrate (g)	63.2g	12g
- sugars (g)	23.2g	4.4g
Sodium (mg)	2027mg	384mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Roughly chop **tomato**.
- Cut **chicken thigh** into 1cm chunks.
- In a medium bowl, combine **mild North Indian spice blend**, **chicken thigh**, a drizzle of **olive oil** and a pinch of **salt and pepper**.



Bake the pizzas

- Place **pizzas** directly on a wire rack in the oven and bake until cheese is melted and golden, **10-12 minutes** (use two wire racks if your pizzas don't fit).

TIP: Placing the pizzas directly onto the wire rack helps the base to crisp up.



Cook the topping

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Reduce heat to medium. Stir in **tomato paste** and **mild curry paste** and cook until fragrant, **1 minute**.
- Add **thickened cream** and the **brown sugar** and cook, stirring, until thickened, **3-4 minutes**.

TIP: The chicken is cooked through when it's no longer pink inside.



Make the salad

- While the pizzas are baking, in a second medium bowl, combine **mixed salad leaves** and **tomato** with a drizzle of **olive oil** and the **white wine vinegar**. Season.



Make the pizzas

- Spread **flatbreads** evenly with **sauce** and **chicken**.
- Sprinkle over **shredded Cheddar cheese** and **chilli flakes** (if using).



Serve up

- Drizzle **Greek-style yoghurt** over butter chicken mini pizzas and slice.
- Divide pizzas and salad between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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