

Butter Chicken Flatbread Pizzas

with Yoghurt Drizzle & Tomato Salad

PUB BISTRO

Grab your Meal Kit with this symbol



Tomato



Chicken Tenderloins



Mild North Indian Spice Blend



Tomato Paste



Mild Curry Paste



Light Cooking Cream



Flatbreads



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 tenderloins	1 small packet	2 small packets OR 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	2 medium packets
light cooking cream	1 medium packet	1 large packet
brown sugar*	1 tsp	2 tsp
flatbreads	4	8
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)	3517kJ (841Cal)	673kJ (161Cal)
Protein (g)	59g	11.3g
Fat, total (g)	38.9g	7.4g
- saturated (g)	19.3g	3.7g
Carbohydrate (g)	60.8g	11.6g
- sugars (g)	22.9g	4.4g
Sodium (mg)	2005mg	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 tenderloins** into 2cm chunks.
- In a medium bowl, combine **mild North Indian spice blend**, **chicken**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



Bake the pizzas

- Place **pizzas** directly on a wire rack in 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. Place a lined oven tray on the shelf underneath to catch any drips!



Cook the topping

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through, **5-7 minutes**.
- Reduce heat to medium. Stir in **tomato paste** and **mild curry paste** and cook until fragrant, **1 minute**.
- Add **light cooking 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 pizzas are baking, in a medium bowl, combine **mixed salad leaves** and **tomato** with a drizzle of **olive oil** and the **white wine vinegar**. Season to taste.



Make the pizzas

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



Serve up

- Slice flatbread pizzas.
- Drizzle **Greek-style yoghurt** over butter chicken flatbread pizzas.
- 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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