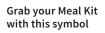


Butter Chicken Mini Pizzas

with Yoghurt Drizzle & Tomato Garden Salad

PUB BISTRO









Chicken Tenderloins



Indian Spice Blend

Tomato Paste



Mild Curry



Paste

Light Cooking





Shredded Cheddar Flatbread



(Optional)



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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
tomato	1	2	
chicken tenderloins	1 small packet	1 large packet	
mild North Indian spice blend	1 medium sachet	1 large sachet	
tomato paste	1 medium packet	1 large packet	
mild curry paste	1 medium packet	1 large packet	
light cooking cream	1 medium packet	1 large packet	
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 tenderloins into 1cm chunks.
- In a medium bowl, combine mild North Indian spice blend, chicken, a drizzle of olive oil and a pinch of salt and pepper.



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 pizzas

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



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 crsip up.



Make the salad

 While the 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.



Serve up

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

