



Jenny's Caramelised Onion & Chicken Pizza

Recipe from
Jenny's Kitchen

Spice up your pizza nights using this recipe packed with flavour.

Prep time: 10 min

Cook time: 5-10 Min

Serves: 1-2

Method

Gently fry your onions until they are soft and caramelised. Cut the chicken into pieces around 2cm in size, and pan fry them in a med-hot pan until they are golden and just cooked. Let the chicken and onion cool.

Spread the each base with 2-3 tablespoons of Jenny's Tamarind Chutney. Top this with the onions, then mozzarella.

Arrange the chicken pieces on the pizza and spoon teaspoon size dollops of sour cream between the chicken pieces.

Sprinkle with the thyme, and season with salt and pepper.

Bake in a hot oven (220c) until it is golden brown.

Ingredients

Pizza base (Try Kohkoz Pita Bread for an amazing base!)

Jenny's Kitchen Tamarind Chutney

Red onions

Chicken breast

Sour cream

Mozzarella cheese

Fresh Thyme (optional)



"Nothing beats a piece of this beautifully golden and subtly spiced pizza - except perhaps an even bigger piece. It is everything pizza should be..."