



SPICY CHICKEN PIZZA



HEAT LEVEL 

Savor the spice with our Spicy Chicken Pizza - a mouthwatering combination of seasoned chicken and bold flavors atop a crispy crust for a pizza experience that packs a punch.

20 Mins

6 Servings

INGREDIENTS

MARINADE

350 g (2 x 175 g tubs) plain yoghurt
80 ml (1/3 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.

VARIATIONS

None

