Butter Chicken Pizzas
RECIPE

Butter Chicken Pizzas

Cooking time	20 mins
Preparation time	15 mins
Serves	4

These unusual pizzas have gentle, fragrant spicing that everyone will love. They’re easy to make: spread our new Royco® Tomato & Basil Pasta Sauce over ready-made bases, then top with fresh coriander and crunchy red onion for a finishing burst of flavour.

Ingredients

- 4 skinless deboned chicken breasts
- 45ml (3 Tbsp) oil
- the juice of a lemon
- 1 x 37g Royco® Butter Chicken Curry Dry Cook-In Sauce
- 1 x 400g sachet Royco® Tomato & Basil Pasta Sauce
- 4 ready-made pizza bases, thawed if frozen
- 400g mozzarella or cheddar, grated
- 2 red onions, peeled and thinly sliced
- fresh coriander leaves, to garnish

Vegetarian

Replace the chicken breasts with brinjal cubes or sliced button mushrooms.

Family Friendly

Omit the raw red onion and coriander as garnishes if your children don’t like punchy toppings.

Cook’s tips:

You can air-fry the chicken at 180 °C for 6–7 minutes, or until just cooked through. Turn them over halfway through the cooking time.

For extra-crispy bases, put your baking sheets in the oven to heat before you slide the pizzas onto them.

Method

1. First prepare the chicken. Place a chicken breast on a board and, with your knife held parallel to the board, slice it in half horizontally and lengthways to make two thin ‘leaves’. Repeat with the other breasts.
2. In a medium bowl, mix together the oil, lemon juice and 2 Tbsp (30ml) of the powder from the sachet of Royco® Butter Chicken Curry Dry Cook-In Sauce.
3. Spread the flavoured oil over both sides of the chicken. Heat a non-stick pan and fry the chicken for about 3 minutes per side, or until just cooked through. If the chicken sticks, add a little more oil. You can also air-fry the chicken (see Cook’s tips, below).
4. Remove from the heat and cut into cubes or strips.
5. Heat your oven to 210 °C.
6. Tip the contents of the sachet of Royco® Creamy Tomato Pasta Sauce into the same bowl you mixed the oil in and whisk in the remaining Royco® Butter Chicken Curry Dry Cook-In Sauce powder.
7. Spread a generous layer of the sauce over each pizza base and top with grated cheese.
8. Scatter the chicken cubes and half of the red onion slices on top.
9. Slide the pizzas onto baking sheets and bake at 210 °C for about 8 minutes, or until the cheese is bubbling.
10. Top with the remaining raw red onion slices and fresh coriander leaves, and serve immediately.

Recipe Tags

Wet Pasta Sauce, Dry Cook-In Sauce

Related Recipes



Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins



Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins



Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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