

CHICKEN AND MUSHROOM PIZZA- WITH A DIFFERENCE



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1 wholewheat Pita (or cut through and make 1/2)

½ onion, diced

4 chicken fillets, cut up

1 tea spoon garlic

cherry tomatoes, slightly blended

50 g tomato paste

spinach

1 punnet diced mushrooms

sweet chutney

few cubes cut up Feta cheese

grated cheese

In a pan cook onions and then add chicken and garlic. When chicken is cooked add the tomato paste and a little water so that the consistency is not too thick. Leave to simmer for 2 minutes. Put mixture on top of pita and then mushrooms, spinach, tomatoes, sweet chutney, feta and cheese. Pop in oven for 8 minutes (180°C). This serving was a big serving for hubby, I cut my pita in half.

Photo and recipe: Jacqui Landsberg Botma