



NYAMA CHOMA CHICKEN & MUSHROOM PIZZA

INGREDIENTS

- roll of puff pastry, defrosted
- 2 tbsp tomato sauce
- 170g cherry tomatoes, halved
- 1 cup chicken breast, cooked and cubed
- 1/2 cup mushrooms
- 2 cups mozzarella cheese
- 1 tsp Nyama Choma Chicken Spice
- 1/2 tsp salt
- olive oil, to drizzle



METHOD:

- Roll out the puff pastry, cut it into a large heart shape and place it onto a baking pan coated with butter.
- Bake at 200°C for 5 minutes.
- Spread tomato sauce over the crust, and top with the chicken, tomatoes, mushrooms, salt and Nyama Choma Chicken Spice.
- Drizzle with olive oil and sprinkle with cheese.
- Bake for 15 minutes or until cheese melts.
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