

Easy Chicken Pizza

Serves
4

Ingredients

4 chunks of either french bread, pitta or wraps

100g cooked chicken breast

100g of tinned (no added salt) or frozen sweetcorn

50g red bell peppers, chopped

4 tsp fresh basil chopped

1 clove garlic, chopped

50g tomato puree

50g cream cheese

50g cheddar cheese

Dash of olive oil





Method

1. Preheat oven to 180°C/160°C Fan/350°F/Gas 4. Cover a baking tray with greaseproof paper, and place either the French bread, pitta or wraps on top.
2. Heat the olive oil in a large frying pan over a medium heat, then add the corn, red peppers, chicken and garlic. Fry for a further 2 minutes, until thoroughly cooked through. Remove from the heat and stir in the tomato puree.
3. Share out the chicken mixture evenly between bases then top with a blob of cream cheese and grated cheddar cheese.
4. Bake in the oven for 3-5 minutes or until the cheese melts and the base goes slightly crisp. Remove from the oven and sprinkle each pizza with the chopped basil.



Serve with polenta fries, rice or pasta.