



Chicken Tikka Pizzas

Recipe Source: www.melskitchencafe.com

Yield: About 4-5 individual pizzas

Ingredients:

1 (14.5 oz) can diced tomatoes, drained
2 tsp olive oil
1 tsp grated fresh ginger
¼ tsp ground red pepper (adjust for preferred spiciness)
3 garlic cloves, finely minced
1 tsp curry powder
½ tsp ground cumin
¼ tsp salt
2 Tbsp milk
2-3 cups cooked, diced chicken
4-5 6-inch pita or naan breads
½ red onion, thinly sliced
1 cup shredded mozzarella cheese
Chopped fresh cilantro, for garnish

Steps:

- Preheat broiler to high and place an oven rack about 4-6 inches from broiler.
- Blend the diced tomatoes (using blender, food processor, or immersion blender) until fairly smooth.
- Heat the olive oil in a 2-quart saucepan over medium heat. Add the ginger, red pepper, garlic, curry powder, and cumin. Stir constantly for about 30 seconds until fragrant. Add the tomatoes and salt and simmer 3-4 minutes.
- Stir in the milk and chicken and heat through.
- On a cookie sheet, top each pita or naan bread with about ½ cup of the chicken mixture, thin slices of red onion, and a sprinkle of mozzarella cheese.
- Broil until the cheese is melted and starting to brown lightly in spots, 2-3 minutes. Watch carefully because they burn quickly!
- Sprinkle with cilantro and serve immediately.

Tips from the Test Kitchen: If you want a crisper crust and have more time, preheat your oven to 450° and bake your pizzas instead of broiling. Bake about 10-15 minutes until cheese is melted and brown in spots and bottom crust is golden and crisp. Sprinkle with cilantro after baking.