

TINGA CHICKEN



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

180g cooked chicken breast,
medium diced

4 tsp tinga paste or similar
chipotle paste

30g smoked sun-dried tomatoes
(sliced thinly into strips)

50g smoked cheese
(grated)

METHOD

- 1) Coat the diced chicken in the tinga paste.
- 2) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 3) Sprinkle the cheese over the base, add the coated chicken and evenly place the strips of sun-dried tomatoes.
- 4) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.



RAW DOUGH PIZZA BASE