



Naan bread

pizza



Ingredients

1



1 naan bread,

2



2 tbsp



mango chutney,

$\frac{1}{2}$



1/2 onion,

$\frac{1}{4}$



1/4 pepper,

$\frac{1}{3}$

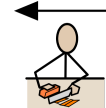


1/3 chicken breast,

$\frac{1}{2}$



1/2 tbs tikka paste,



chopped coriander,

2



2 tablespoons



yogurt,

1



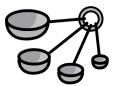
1 dessert spoon



oil.



Equipment



measuring spoons,



chopping board,



sharp knife,



frying pan,



wooden spoon,



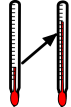
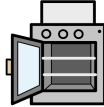

tablespoon,














baking tray.





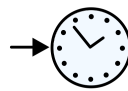
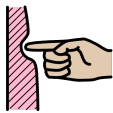




Method

1 -   180°C  **5**
 1 - Pre heat oven 180C, gas mark 5.









2 -      
 2 - Place naan bread on baking tray, spread with chutney.



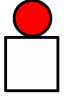


3 -  +    + 
 3 - Peel and dice onion, pepper and chicken.



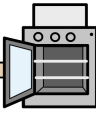



4 -         +
 4 - Fry onion in oil until soft. Add chicken and


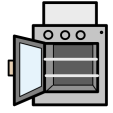



pepper.

5 -        
 5 - When cooked, stir in paste. Place on naan bread.

6 -     + 
6 - Dot yogurt on naan bread and coriander.

7 -     →  
7 - Place in oven for 10 minutes until hot.

8 -  →  + 
8 - Remove from oven and enjoy.