

What Katie ate...

BBQ CHICKEN PIZZA WITH YOGHURT DRIZZLE

FOR THE PIZZA DOUGH

1.5 cups lukewarm water
2 tps active-dry yeast
4 cups all-purpose flour,
plus more for kneading
2 tsp maldon sea salt flakes, crushed

FOR THE SAUCE

1 x 400g tin chopped tomatoes
1/2 cup bbq sauce
1 tsp smoked paprika
1 tbsp worcestershire sauce
1 tbsp apple cider vinegar
1 tbsp chilli sauce
1 tsp garlic powder
maldon sea salt flakes
freshly ground black pepper

YOU WILL ALSO NEED

1 rotisserie chicken
1 cup natural/greek yoghurt
juice 1 lemon
handful fresh basil, finely chopped
1 large red onion, peeled + sliced
2 long mild green chillies, de-seeded
2 x 125g balls mozzarella
extra basil, for garnish
maldon sea salt flakes
freshly ground black pepper

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MAKES 2 PIZZAS

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Preheat oven to 240°C/425°F.

Pour the water into a bowl. Sprinkle the yeast over the water, let stand for 6-8 mins or until the yeast has frothed. Stir in the flour and salt to form a shaggy dough.

Knead dough for 2-3 mins. Add to the bowl of a stand mixer and using a dough hook and knead dough on medium speed for 5-7 mins until it forms a smooth, springy ball, add extra flour at a time if you think it's required. Allow dough to rise, covered in a lightly oiled bowl for 1 hour.

To make the bbq sauce add tomatoes, bbq sauce, paprika, Worcestershire sauce, vinegar, chilli sauce and garlic powder to a mixing bowl and combine.

Shred rotisserie chicken and place in a large mixing bowl, cover with 1/3 of the bbq sauce and coat thoroughly. Allow to marinade for 30 mins.

In a bowl combine yoghurt, lemon juice and finely chopped basil. Season with a little salt and freshly ground black pepper. Set aside.

To assemble pizzas roll out dough thinly, divide remaining bbq sauce between both bases and spread out evenly. Top with torn mozzarella, shredded chicken, red onion and sliced green chilli.

Bake in oven for 12-15 mins or until bases are golden brown and crisp and cooked through.

Serve with sour cream drizzled over and fresh basil leaves.