



**Allergens** 





## Dinner Recipe Chicken Tikka Pitta Pizza and Salad (Oven)

## Salad Utensils







Vegetable peeler

Chopping board and sharp knife

Pizza Utensils



Baking tray



Oven

gloves







Grater Chopping board and sharp knife

Spoon

You will need...











chicken tikka slices

80g pre-cooked 1½ tsp tomato puree

15g light

1 wholemeal 1 tomato cheddar cheese pitta bread



lettuce



cucumber



 $\frac{1}{2}$  a red



 $\frac{1}{2}$  an

apple





handful 1 tbsp of rocket olive oil

## To make the salad...

Rinse the lettuce under the tap and shake dry. Tear the lettuce up and put into a bowl





Slice the cucumber, chop the apple into small pieces and cut the pepper into strips







Add the cucumber, apple, pepper and a handful of rocket to the bowl. Pour in 1 tbsp olive oil and mix the salad together



## To make the pizza...

Pre-heat the oven to 180 degrees



Spread the tomato puree over the pitta bread



Grate the cheese and sprinkle on the pitta





Thinly chop the tomato and arrange the tomato slices on top of the cheese



Arrange the chicken tikka slices on top of the tomato



Bake for 5 minutes or until the cheese is nicely melted



Pop onto your favourite plate and serve with the salad

> Enjoy your Dinner!



