

TAKE-IN PIZZA BBQ BEEF AND TANDOORI CHICKEN



SAVEUR PRODUCT USED

SAFARI RUB & TANDOORI SPICE & PIZZA SPICE

MAKE, TAKE & FREEZE

— with —
SAVEUR

FREEZER WORKSHOP INGREDIENTS

For sauce and toppings:

4 tbsp. tomato paste

1 tsp. Saveur Pizza Spice

5.28 oz. (150g) beef steak, thinly sliced

1 tsp. barbecue sauce

1 tsp. Saveur Safari Rub

7 oz. (200g) chicken breast, thinly sliced

1 tbsp. Greek or natural yogurt

1 tsp. Saveur Tandoori Spice

1 small onion, sliced finely

1 small bell pepper, sliced

3.5 oz. (100g) nitrate-free bacon, diced

3.5 oz. (100g) mushrooms, sliced

9 oz. (250g) mozzarella cheese, grated

(not needed until cooking for low carb version)

For pizza crust:

2.5-3 cups self-raising flour (this will vary by brand; can also use gluten free flour)

1.5 cup of Greek/natural yogurt

1 tsp. Saveur Pizza Spice

PREPARATION INGREDIENTS

Handful of baby spinach leaves (20g)

METHOD

In a small bowl, mix the tomato paste with 1 tsp. Saveur Pizza Spice. Mix thinly sliced beef, barbecue sauce and Safari Rub in a small bowl. Mix thinly sliced chicken, 1 tbsp. yogurt and 1 tsp. Tandoori Spice in a small bowl. In a large bowl, mix flour, yogurt and 1 tsp. pizza spice. As it comes together, turn out onto a board and knead. Add more flour if necessary. After a few minutes, it should become smooth. Divide the dough in two equal pieces and roll/press out into two rounds 8" (20cm) in diameter. Place these on parchment paper. Divide the tomato paste evenly between the two crusts and spread almost to the edge. Top one crust with half the onion, half the pepper, all the bacon, mushrooms, and beef (Place beef towards top of pizza to cook completely). Top the other crust with the remaining onion, pepper, and chicken (Place chicken towards top of pizza to cook completely). Divide the 9 oz. of cheese between the two pizzas and spread evenly. Top each pizza with another sheet of parchment paper and gently slide into large zip-top bags for freezing.

Remove air from bags to prevent freezer burn. Place both bags into large freezer bag, label & date.

COOKING INSTRUCTIONS

Defrost completely in fridge overnight, following safe thaw instructions.

Preheat oven to 400°F (200°C). Place pizzas on individual trays and cook for 15 minutes, checking regularly. Top the Tandoori Chicken pizza with a handful of baby spinach as it comes out of the oven and allow to wilt slightly for a few mins.

Serve with salad as a side.

