

broccoli, pesto and chicken pizza

Equipment:

knife, chopping board, measuring cup and spoon, grater with wide grating blade, mixing bowl

Ingredients:

For each pizza you will need:

pizza dough -(enough for a big base)
200gms organic chicken thighs, pre cooked
100gms broccoli
enough pesto to thinly cover pizza base
30 gms parmesan cheese, shaved
250gms grated mozzarella

method

-Hot oven 200-220c

Wash broccoli, and slice into long, thin florets. Cook quickly in a covered saucepan, with a little hot water in the bottom. Drain. Cover pizza base with pesto. Shred chicken, and spread over pizza base. Put the broccoli on, then a generous amount of mozzarella. Scatter with parmesan, and bake in oven for 15 -20 minutes. Slide off tray onto oven rack to cook for 5 minutes to crisp base (optional).

** I cooked the chicken in a little water, with a bay leaf. I left the lid on, then when the chicken was cooked let the water evaporate.

