



The most perfect curry chicken and bacon pizza that you and your family will deeply enjoy!!



Ingredients

For the dough:

3 ½ cups of all-purpose flour

1 1/3 cups of warm water

2 ¼ teaspoons of yeast

1 tablespoon of sugar

½ teaspoon of salt

2 tablespoons of vegetable oil

For the tomato sauce:

5 tablespoons of tomato paste

1 red onion, chopped

¼ teaspoon of dried oregano

¼ teaspoon of dried thyme

For the chicken marination:

400g of chicken breast

½ tablespoon of curry

½ tablespoon of smoked paprika

½ teaspoon of cumin

¼ teaspoon of turmeric

3 tablespoons of balsamic vinegar

2 tablespoons of soy sauce

4 cloves of garlic, minced

1 sprig of rosemary

Other toppings:

250g of mozzarella

100 g of cheddar

1 small red onion, sliced

Dania leaves, chopped

1 cup of sweet corn, charred

1 cup of chopped cooked bacon



Method

Begin by Marinating the chicken. Slice it up and then place in a bowl along with all the other ingredients. Let this marinate for a minimum of 4 hours but preferably 24 hours.

Next day, start by prepping the dough. Place the flour into your bowl, mix in the yeast salt and sugar. Add the water and oil then knead for 15 minutes by hand and 8 minutes if you are using a kneading hook. Cover and let this rise for an hour.

As that is rising prepare the toppings and the tomato sauce. For the tomato sauce, first cook the onion, thyme and oregano. After about 4 minutes, add the tomato paste, along with some water then cook down until the flavor comes together then set aside. Get into the toppings: first, get a char on the sweetcorn by letting it cook for a few minutes on an ungreased pan. Sear the chicken, until just cooked and set aside. Chop the onion and the dania too and have everything ready.

Once the dough has risen, punch it down & divide it in half and roll it out into a circle. Brush abit of oil over it, and then spread the tomato sauce over it. Add the cooked curry chicken, the sweet corn, bacon, the red onion and the dania, then generously sprinkle the cheese over the top.

Pop this into your oven and let this cook for 8-10 minutes then slice and serve honey!



SERVE WITH: your favorite drink

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/curry-chicken-bacon-pizza/>

YouTube Video: https://youtu.be/4ENo_Vbzank