

DINNERLY



Barbecue Chicken and Corn Pizzas



20 minutes



4 Servings

Topped with melted cheddar, sweet kernels of corn and a mayo-spiked barbecue sauce, these moreish chicken pizzas are on the table in 20 minutes - and demolished just as quickly.

WHAT WE SEND

- 300g corn kernels
- 3 tomatoes
- 5 pack Greek pita bread ^{1,6}
- free-range chicken tenderloins
- 200g mature cheddar ⁷
- 100g aioli ³

WHAT YOU NEED

- sea salt and pepper
- tomato sauce

TOOLS

- baking paper
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

If all the Lebanese breads don't fit on your trays, prepare some of the pizzas on a work surface and transfer to the trays once the first batch has cooked.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 845kcal, Fat 39.1g, Carbs 75.2g, Proteins 43.4g



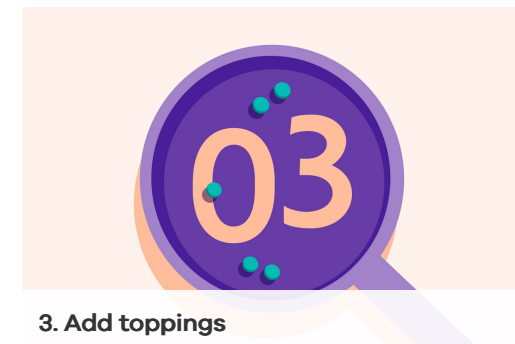
1. Prep ingredients

Preheat the oven to 220C. Line 2 or 3 large oven trays with baking paper. Coarsely grate the **cheese**. Thinly slice the **tomatoes**. Cut the **chicken** into 2cm chunks and season with **salt and pepper**. Drain and rinse the **corn**.



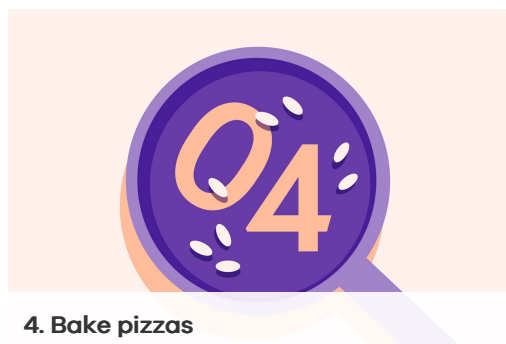
2. Spread over sauce

Combine the **aioli** and **80ml (1/3 cup) barbecue or tomato sauce**. Divide the **pita breads** among the trays and thinly spread with the **aioli mixture**, leaving a 1cm border (see cooking tip).



3. Add toppings

Scatter over **half the cheese**, top with the **corn, tomato and chicken**, then scatter over the **remaining cheese**.



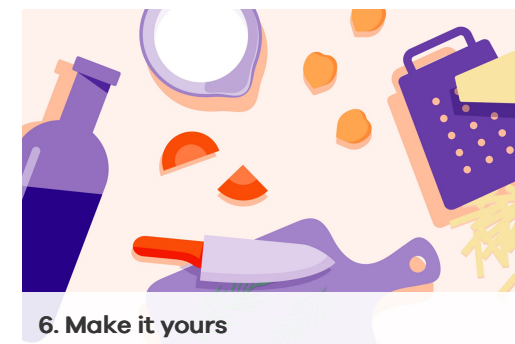
4. Bake pizzas

Bake the **pizzas**, rotating the trays halfway through, for 8-10 mins until golden and crispy (see cooking tip).



5. Serve up

Cut the **pizzas** into wedges and serve hot.



6. Make it yours

Go green and top the pizzas with fresh spinach or rocket leaves to serve.