



## Middle Eastern Chicken Pizza

with Hummus and Coriander Yoghurt



20-30min



4 Portions

Pizza night gets a healthy, gourmet makeover with our exotic version made with a zesty cannellini bean hummus in place of tomato-based spread and topped with garlicky spiced chicken. Drizzled with a tangy herbed yoghurt dressing, it beats takeaway any day.

## What we send

- Greek-style yoghurt <sup>7</sup>
- white cannellini beans
- coriander, garlic
- lemon
- rocket leaves
- Lebanese bread <sup>1</sup>
- free-range chicken breast fillet
- chermoula spice blend <sup>17</sup>

## What you'll require

- olive oil
- sea salt and pepper

## Utensils

- baking paper
- large frypan
- oven tray
- sieve

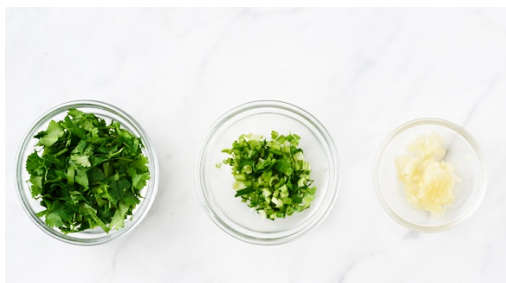
Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## Nutrition per serving

Energy 655kcal, Fat 11.0g, Carbs 67.6g, Proteins 59.2g



### 1. Prepare ingredients

Preheat the oven to 200C. Line 2 oven trays with baking paper. Crush or finely chop the **garlic**. Finely chop the **coriander** stems. Coarsely chop the leaves, keeping the leaves and stems separate.



### 4. Marinate chicken

Meanwhile, put the **chicken** onto a board. Place your hand on top and carefully slice each breast horizontally into 3 thin slices. Put in a bowl with the **garlic**, **1 tbs olive oil** and the **chermoula spice blend**. Season with **salt and pepper** and rub to coat.



### 2. Prepare hummus

Drain and rinse the **cannellini beans**. Finely grate the **lemon** zest, then juice. Put **2 tsp lemon juice** in a large bowl with the **beans** and lemon zest. Season with **salt and pepper** and mash until combined.



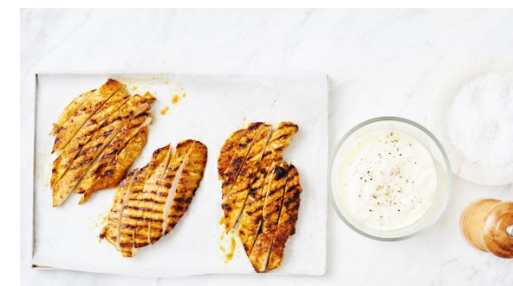
### 5. Bake flatbreads

Heat a chargrill pan over high heat until just beginning to smoke. Cook the **chicken**, in batches, for 1-2 mins each side until charred and just cooked through. Remove from the pan and cover to keep warm. Top the **flatbreads** with the **cannellini bean hummus** and sprinkle with the **coriander stems**. Return to the oven for 1-2 mins until warm.



### 3. Prepare flatbreads

Put the **flatbreads** on the lined trays, in batches if necessary, and bake for 7-8 mins until crisp.



### 6. Get ready to serve

Thinly slice the **chicken** lengthwise. Combine the **yoghurt** with the **remaining lemon juice** and season with **salt and pepper**. Drizzle the **flatbreads** with **half the yoghurt** and top with the **rocket** and **chicken**. Drizzle with the **remaining yoghurt** and scatter over the **coriander leaves** to serve.