



**Recipe name:**

Spicy chicken & yellow piquanté pepper pizza

**Recipe description:**

A Neapolitan pizza with chicken, PEPPADEW® Yellow Piquanté Peppers and a hint of chilli.

**Created by**

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**Prep Time**

10 minutes

**Cook Time**

25 minutes

**Serves:**

2

**Made with:**

PEPPADEW® Yellow Piquanté Peppers

**Course:**

Dinner

**Occasion:**

Family Recipes / Dinner Party / Quick & Easy

**Ingredients:**

- Pizza base
- 1 jar PEPPADEW® Yellow Piquanté Peppers
- 100g cooked chicken

- 1 jar roasted red peppers
- 1 jar chipotle chilli flakes
- Chilli oil to serve
- 1 tin San Marzano tomatoes
- 1 packet grated mozzarella

**Method:**

1. Preheat the oven to 180C fan.
2. Squeeze the tomatoes in your hands to form a smooth pasta base.
3. Chop the chicken into bitesize pieces.
4. Chop the roasted red peppers into bitesize pieces.
5. Chop the Yellow Piquanté Peppers in half.
6. Shape your pre-bought pizza dough into your desired shape.
7. Add the San Marzano tomatoes to the base of the pizza.
8. Top with a generous sprinkling of the mozzarella.
9. Add your toppings.
10. Bake as per the pizza base instructions, until it is cooked through.
11. Serve with a drizzle of chilli oil.

**Optional garnishes:**

Partner the PEPPADEW® Yellow Piquanté Peppers with the PEPPADEW® Roasted Red Peppers for an additional smoky tone to your pizza. These work great with the smoky chipotle chilli flakes.