

**The Pampered Chef®**

**Roasted Chicken, Onion & Rosemary Pizza**

**Recipe**

1 packet (290 g) pizza base mix  
About 250 ml warm (hand hot) water  
250 g skinless, boneless cooked chicken, chopped  
1 red onion, thinly sliced  
3 tablespoons snipped fresh parsley  
2 tablespoons olive oil  
2 cloves garlic, pressed  
1 tablespoon finely chopped fresh rosemary leaves  
1/8 teaspoon salt, or to taste  
1/8 teaspoon freshly ground black pepper, or to taste  
200 g grated mozzarella cheese, divided

- 1 Preheat oven to 200°C/ fan 180°C/Gas 6. Lightly spray **Medium Round Stone** with sunflower oil; set aside. Place pizza base mix (use both sachets) in **Classic Batter Bowl**. Add enough warm water, mixing to form soft dough using **Bamboo Spoon**. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared baking stone; roll dough out to within 5 mm of edge of baking stone using **Baker's Roller™**, making edges slightly thicker than centre. Set aside in warm place 15 minutes.
- 2 Coarsely chop chicken using **Food Chopper**. Thinly slice red onion using **Utility Knife**. Snip parsley with **Kitchen Shears**.
- 3 In **Stainless 2-Litre Mixing Bowl**, toss together chicken, onion, parsley, olive oil, garlic pressed with **Garlic Press**, rosemary, salt, black pepper and 140 g of the mozzarella cheese. Spread chicken mixture evenly over pizza base to within 5 mm of edge. Sprinkle with remaining cheese.
- 4 Bake about 25 minutes or until cooked and golden brown. Place baking stone on **Stackable Cooling Rack**; cool 10 minutes. Cut into wedges with **Pizza Cutter**; serve using **Slotted Turner**.

Yield: Serves 8

Per serving: Energy 962 kJ/229 kcal; Protein 15.8 g; Carbohydrate 15.9 g; Fat 11.8 g; Saturated Fat 4.7 g; Fibre 0.7 g; Salt 0.5 g

Cook's Tip: 1 teaspoon dried rosemary may be substituted for 1 tablespoon fresh rosemary leaves.

Cooked turkey or ham may be substituted for the chicken.

Use a mixture of grated Cheddar and mozzarella cheeses, if preferred.

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