

Turkey Tex Mex Pizza

1 Quantity of homemade or shop bought pizza dough-or 1 chilled fresh pizza base (24cm diameter)

1 cooked turkey breast (approx 125g)

30g mature Cheddar cheese

30g Red Leicester cheese

½ small red pepper, seeded

½ small green pepper, seeded

1 small red onion

1 garlic clove

2- 3 teaspoons fajita spice mix

1 teaspoon sunflower oil

150g processed cheese spread in tub or tube (or tub of philadelphia if you really can't face it)

1. Preheat oven to 220°C/fan 200°C/Gas 7.
2. Place pizza base TOP SIDE DOWN ON Medium Round Stone. Bake 5-6 minutes until base is crisp and firm. Remove from oven and turn pizza base over.
3. Meanwhile, slice turkey into thin strips using Chef'sKnife; set aside. Grate both cheeses into Small Batter Bowl using Microplane Grater; mix and set aside. Chop onion using food chopper Cut peppers into thin slices using Simple Slicer (Setting 2) . Combine peppers, onion and crushed garlic spice mix in Classic Batter Bowl; toss to coat.

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*



4. Heat sunflower oil in Skillet over medium heat 1-2 minutes or until hot. Add vegetables to Skillet; cook 2/3 minutes or until just tender, stirring once. Add turkey; cook about 1 minute or until heated through, stirring. Remove Skillet from heat.
5. Using Small Spreader, evenly spread cheese spread over pizza base to within 2.5cm of edge. Top evenly with turkey mixture, sprinkle with grated cheese. Bake 8-10 minutes or until cheese is melted. Remove from oven; cut pizza into wedges with Pizza Cutter. Serve using Mini Serving Spatula

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