

## Chicken and Sweetcorn Pizza

Preparation: 10 minutes / Cooking time: 30 minutes  
Serves 4, costs under £5



Easy  
Peasy  
Cook!

### Ingredients

#### Pizza base

- 2 plain shop bought pizza bases
- 1 tin chopped tomatoes (400g)
- 1 tablespoon tomato puree (15g)
- 1 teaspoon mixed herbs (1g)

#### Toppings

- 2 large chicken breasts (300g)
- 1 tablespoon vegetable oil (10g)
- 4 tablespoons tinned or frozen sweetcorn (120g)
- 2 tablespoons grated cheddar or mozzarella cheese (30g)



**Top Tip:**  
Children can  
have great  
fun decorating  
the pizza with  
toppings.

### Method

1. Heat the oven to follow temperature instructions on the back of the pizza base box.
2. Cut the chicken breasts into small pieces and fry in the oil until cooked through.
3. While the chicken is cooking, drain some juice from the chopped tomatoes and add the tomato chunks to a saucepan with the tomato puree and dried mixed herbs. Simmer over a low heat until slightly thickened.
4. Spread the tomato sauce onto the plain pizza bases and decorate the pizzas with the cooked chicken and sweetcorn.
5. Top with a thin layer of the grated cheese.
6. Season with black pepper.
7. Bake in the oven for 15-20 minutes.