

# SMOKED CHICKEN, CAPSICUM & GOUDA PIZZA





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Preparation time: 15 minutes

Cooking time: 10 minutes

Serves: 4

2 red capsicums  
cooking oil spray  
2 red onions, finely sliced  
4 cloves garlic, finely sliced  
¼ bunch thyme leaves  
¼ cup extra virgin olive oil  
sea salt flakes and freshly-ground  
black pepper  
1 quantity Traditional Neapolitan Pizza  
Dough

2 cups best quality pizza sauce  
250g smoked chicken shredded  
200g aged gouda, grated  
½ bunch parsley leaves, finely  
chopped  
¼ cup smoked almonds, finely  
chopped

**1 Preheat** oven to 220°C. Sprinkle the capsicums with cooking oil spray, place in a roasting pan and bake for 20 minutes, until lightly blackened. Transfer to a bowl, cover with cling film and allow to cool. Peel, de-seed, then cut into strips.

**2 Sauté** the onions, garlic and thyme in half the olive oil for 10 minutes, until softened, then season with salt and pepper.

**3 Divide** the dough into four pieces, then roll each out to a 25cm disc. Spread with pizza sauce, then top with chicken, onions, capsicums and gouda. Bake on a hot stone for 8-10 minutes, until crisp. Top with the parsley and almonds.

