

BBQ Chicken Satay Pizza



Yield 10 batches

Ingredients (10 batches)

Amount	Measure	Name	Price per unit
1	kg	Chicken, breast fillets	AUD 0.00 * AUD 0.00 / kg
100	ml	Oil, sunflower	AUD 0.00 * AUD 0.00 / l
0.6	kg	KNORR Sakims Satay Sauce 2.05kg	AUD 0.00 * AUD 0.00 / kg
10	pc	Pizza base, pre-made	AUD 0.00 * AUD 0.00 / pc
300	g	Onions, red, sliced	AUD 0.00 * AUD 0.00 / kg
100	g	Coriander, chopped	AUD 0.00 * AUD 0.00 / g

* Please consider quantity differences of marked ingredients.

Preparation

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1. Mix the chicken fillets and onion with the oil and cook on a pre-heated char grill and grill until cooked, remove and allow to cool.
2. Pour the KNORR Sakims Satay Sauce onto the individual pizza bases, add the grilled chicken and onion.
3. Bake in a preheated oven (180°C) until cooked.
4. Remove from the oven and add coriander.

Serve with side salad drizzled with HELLMANNS Ranch Dressing.