

Chicken, Pear and Rocket Pizza

Ingredients

1 quantity pre made pizza dough
pizza sauce

Topping

1 tablespoon olive oil
2 chicken breast fillets
25g butter
6 pears, halved, cored, cut into 2cm-thick wedges
55g (1/2 cup) coarsely grated mozzarella
1/2 teaspoon chopped fresh rosemary
50g shaved parmesan
Fresh rocket leaves, to serve

Method

Pre heat oven 230c.

1. Roll out pizza Dough. Spread pizza dough with pizza sauce. Top the pizzas with mozzarella cheese.
2. Heat olive oil in a large frying pan over medium-high heat. Cook chicken for 4-5 minutes each side or until just cooked through. Transfer to a plate.
3. Add butter and pears to the pan and cook for 2-3 minutes each side or until golden.
4. Cut the chicken into 1cm-thick slices.
5. Place chicken and pear on top of the pizza.
6. Sprinkle with rosemary and parmesan. Bake for 10-12 minutes or until the mozzarella melts and the base is crisp. Top with fresh rocket leaves.