



Satay mushroom & chicken pizza

Preparation: 10 minutes Cooking: 20 minutes

Serves: 4

- 1 /4 cup olive oil
- 600g Swiss brown mushrooms, sliced
- 1 cup satay sauce
- 1 cup cooked shredded chicken
- 4 x 16cm fresh pizza bases
- 2 /3cup light sour cream, to serve
- 1 /2cup salted roasted peanuts, to serve
- fresh coriander leaves, to serve

1. Preheat oven to 220oC. Line 2 baking trays with baking paper.
2. Heat a wok over high heat until very hot. Add 1 1/2tbs oil & 1/2the mushrooms & stir-fry for 2 minutes or until light golden. Transfer to a plate. Repeat using remaining oil & mushrooms. Return mushrooms on plate to the wok & stir in satay sauce. Cook for 1 minute. Remove from heat.
3. Arrange chicken evenly on pizza bases. Spoon over warm mushroom mixture. Bake for 15 minutes or until crisp & hot.
4. Top pizzas with sour cream, chopped peanuts & coriander leaves. Serve immediately.