

Chicken-VEGETABLE PIZZA

Ingredients:

- Mushrooms
- Chicken
- Onions
- Peppers
- Sweetcorn
- Tomato
- Oregano
- Flour
- Yeast
- Water
- Cornmeal
- salt
- sugar



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have to sprinkle the Oregano evenly.

⑩ For the next bit you will need an adult because it is time to bake it in the pre-heated oven at 200°c for 20 minutes.

⑪ Finally cut the pizza into 4 equal pieces.

Enjoy your SCRUMPTIOUS meal!

Steps:

- ① Take warm water and to it add yeast, sugar. Let it stay for ten minutes.
- ② Add flour, salt, garlic paste and make a soft dough. Rest it for one hour.
- ③ Next cut the vegetables but be careful not to cut your fingers. Ask an adult for help.
- ④ After you've done that carefully get the rolling pin and roll out the base. Dust it with Cornmeal.
- ⑤ Place it on the baking tray and generously apply tomato puree.
- ⑥ Afterwards, add the grated, processed cheese.
- ⑦ Besides cheese add onions, sweetcorn, mushrooms, chicken and some peppers.
- ⑧ Another thing, I forgot to mention that you can add more cheese on top of it.
- ⑨ However, this part is really important so you

Meghna