



TANDOORI CHICKEN PIZZA

INGREDIENTS

- **BBQWALA Chicken Tikka** -(Double pack)
- Pizza base- (your choice)
- 2 Tablespoons Tomato Paste
- Cheese, grated
- Red &/or Green bell pepper, sliced
- Red Onion, diced
- Pineapple Chunks, tinned
- Coriander, freshly chopped to garnish

*Optional - Mango Chutney & Yoghurt, plain greek



DIRECTIONS

1. Cook the **BBQWALA Chicken Tikka** on the BBQ
2. Preheat oven to 220°C/200°C fan-forced. Line a baking tray with baking paper.
3. Place pizza base on prepared tray.
4. Spread the tomato paste evenly over the pizza. Top with cheese, chicken, and toppings.
5. Bake for 15 minutes per pizza, until the crust has baked and the cheese has melted.
6. Garnish with fresh coriander, mango chutney and yoghurt

Check out our instagram page for more ideas and remember to tag us



2 SERVINGS



20 MIN

BBQWALA CHICKEN TIKKA / PANEER TIKKA WRAP

INGREDIENTS

- **BBQWALA Chicken Tikka or Paneer Tikka (Double pack)**
- Wraps or **Mumbaiwala** Naan bread
- Your favourite chutney or sauces
- Lettuce Leaves
- 1 Tomato, sliced
- 1/4 Red Onion, diced

DIRECTIONS

1. Place the wraps or **Mumbaiwala Naan** on a flat surface.
2. Spread the chutney/ sauces onto the wraps.
3. Once **BBQWALA Chicken** or **Paneer** is cooked, place the cooked pieces onto the wrap.
4. Add in the tomato, lettuce, onion, or any other salad to the wrap.
5. Wrap the wrap tight and cut in half



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