

Chicken Tikka Masala Pizza



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Ingredients

- ½ cup shredded cooked chicken
- ½ cup prepared tikka masala sauce
- 2 pieces flatbread (naan or pita work well)
- ¼ cup crumbled goat cheese
- ¼ cup sliced green onions
- 2 tablespoons sliced almonds

Method

1. Combine chicken and tikka masala sauce.
2. Divide evenly and spread over naan bread. Top each with goat cheese, green onions and almonds.
3. Bake at 400°F, directly on oven rack, for about 8-11 minutes or until bread is crisp. Slice and serve.

Notes

12 WW Freestyle Points

Source: Central Market (Servings: 2 | Yield: 2 pizzas)