## Homemade FAVOURITES

## Pollo con Funghi Pizza <br> Prep time: 1 hour Cooking time: 12-15 mins

Makes: 1 pizza


## Ingredients:

Pizza dough (see our Margherita recipe)
Béchamel (see our Pollo Pesto recipe)

## Pizza toppings

60 g Béchamel
7og Mozzarella
70 g Cooked chicken (torn)
28 g Red onion (sliced)
40 g Cup mushrooms (sliced)
Pinch black pepper
2 Pinches parsley (chopped)


## Method:

1. Preheat the oven to $230^{\circ} \mathrm{C}$
2. On a well-floured surface, use a rolling pin to roll the dough into a round, thin pizza base. Place on a lightly oiled, non-stick baking tray (we used a round one, but any shape will do!)
3. Spread the béchamel on top making sure you almost go to the edge
4. Add the red onion and mushrooms
5. Add the chicken and the mozzarella then top with black pepper
6. Cook in the oven for $10-15$ or until the crust is golden
7. Top with fresh parsley and serve
