



PREP TIME : 20 MIN

COOK TIME : 20 MIN

SERVES : 2

Ingredients :

- ***1 pouch (160 mL) VH® Butter Chicken Sauce***
- ***1/4 cup (60 mL) plain yogurt***
- ***1/2 tsp (2 mL) minced garlic***
- ***Pinch salt***
- ***1 boneless skinless chicken breast, cut into bite-sized pieces***
- ***PAM® Cooking Spray***
- ***2 8-inch Na'an breads (or 2 8-inch Greek style pitas)***
- ***3/4 cup (175 mL) shredded pizza cheese, divided***
- ***1/3 cup (75 mL) spinach***
- ***1/4 cup (60 mL) sliced red onion***
- ***10 cherry tomatoes, cut in half***

Directions :

- 1. Pre-heat oven to 425°F (220°C). Stir together VH® Butter Chicken Sauce, yogurt, garlic and salt.***
- 2. Mix 3 tbsp (45 mL) of the yogurt sauce with chicken pieces; set aside remaining yogurt sauce. Cover and marinate chicken for 15 minutes.***
- 3. Spray a small skillet with PAM® Original Cooking Spray; heat over medium heat. Add marinated chicken pieces; stir-fry until no longer pink inside; about 5 minutes.***



Perfect for Two Butter Chicken Pizza

- 4. Spread reserved yogurt sauce over each Na'am bread. Sprinkle with ¼ cup (60 mL) of the cheese. Layer the spinach, onion, cherry tomatoes (cut side up), and cooked chicken. Top with the remaining 1/2 cup (125 mL) of cheese.*
- 5. Bake Na'an on a foil lined baking sheet for 10 to 12 minutes or until cheese is melted and bubbling. Remove from the oven and let sit for 2 minutes before serving.*

Now you don't have to choose between Butter Chicken and pizza! No, it's not Italian, but who said pizza couldn't be Indian once in a while!