



## Pan pizza

Serves 4

*We love eating low-carb pizza, but to roll out so many pizzas takes a lot of time. Enter the pan pizza: one large pizza for the whole family! When it comes to toppings, let your imagination run wild. You can even distribute the toppings in such a way that each person gets the topping they prefer. We are particularly partial to this combination.*

### BASE

500 g skinless and boneless chicken thighs, quartered

40 g parmesan cheese, grated

60 g mozzarella cheese, grated

1 garlic clove

5 ml salt

### SAUCE

30 ml olive oil

1 red chilli, finely chopped

150 ml Italian passata

### TOPPINGS

100 g spicy salami, sliced

100 g black olives, pitted

2 large ripe tomatoes, sliced

A small handful of fresh basil

150 g mozzarella cheese, grated

### METHOD

**1** Preheat the oven to 200 °C. You will need a 40 x 30 cm oven pan.

**2** Combine the chicken, Parmesan, mozzarella, garlic and salt in the bowl of a food processor and process until smooth.

**3** Spoon the chicken mixture onto a large sheet of baking paper, top with another sheet of baking paper and roll into a rectangle to fit your tray. Remove the top sheet of baking paper and lift the pizza onto the oven pan using the bottom sheet. Use your fingers to evenly spread the chicken mixture over the baking paper and into the corners.

**4** Bake for 10 minutes until firm and golden on the edges.

**5** In the meantime, heat the olive oil for the tomato sauce in a large saucepan over medium heat. Fry the chilli for 1 minute and add the passata. Heat through.

**6** Spread the tomato sauce over the pizza base and top with all the toppings, ending with the mozzarella. Return to the oven and bake for another 10 minutes, then switch on the grill and grill for 2 minutes. Serve warm, sliced into squares.