

PAKISTANI STUDENT ASSOCIATION PRESENTS

# TANDOORI CHICKEN PIZZA COOKING DEMONSTRATION

Tandoori Chicken is a chicken dish prepared by roasting chicken marinated in yogurt and spices in a tandoor, a cylindrical metal oven. This is a popular dish in Pakistan, and has now gained popularity in other parts of the world through different restaurants serving Pakistani cuisine. For International Street Festival, PSA has combined this cultural chicken dish with one of the most popular dishes eaten here in America, pizza! Today, Tandoori Chicken Pizza is one of the most prime examples of fusion food in Pakistan, and among Pakistani Americans here in the USA. We hope you enjoy this easy to make recipe for Tandoori Chicken Pizza!

## INGREDIENTS

### FOR TANDOORI CHICKEN:

Chicken  
Plain yogurt  
Ginger & Garlic Paste  
Powder  
Ground Cumin  
Lemon juice

Salt  
Red Chilli Powder  
Chicken Tandoori  
Olive Oil

### FOR THE PIZZA:

Toppings of your choice: Onions, mushrooms, bell peppers, jalapeno, etc  
Pizza Sauce  
Shredded mozzarella cheese  
Crushed red pepper

### FOR THE DOUGH:

Wheat Flour Mix  
Yeast

## STEPS:

- 1) Wash and cut your chicken into little cubes.
- 2) In a bowl, add 3 tablespoon plain yogurt, 1 teaspoon ginger & garlic paste, ½ teaspoon cumin powder, ½ teaspoon salt, 1 teaspoon red chilli powder, 2 tablespoon chicken tandoori powder, a few drops of lemon juice and 1 tablespoon olive oil. Mix it into a nice paste. Add chicken to the bowl, mix and fully cover it in the paste. Cover the bowl and let the chicken marinate in the fridge for a few hours.
- 3) In the meantime, combine wheat flour mix and yeast in a bowl, and add 1 ¼ cups of lukewarm water. Knead the dough by hand for 3 minutes or until it is soft and smooth. Transfer it to a clean, lightly oiled bowl and cover tightly with plastic wrap. Let the dough rise in a warm place for about 45 minutes.
- 4) As the chicken is marinating and the dough is rising, you can cut up your choice of toppings (onions, bell pepper, jalapeño, etc).
- 5) Take the chicken out and fry it in a pan for a few minutes. If the chicken is a bit undercooked, that's okay because we will bake it later.
- 6) Take a lightly oiled pan and spread the dough on it evenly. Pour pizza sauce on the dough and spread it evenly. You can now add shredded mozzarella cheese on top in the quantity you'd prefer. Accent with your favorite toppings and then add the tandoori chicken on top.
- 7) Preheat the oven to 450°C. Bake for 10-15 minutes or until the crust is golden brown and the toppings are cooked.
- 8) Top it off with some red pepper flakes and ENJOY :)

