



Tandoori Chicken Pizza with a Cilantro Mint Chutney



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Introduction

Tandoori Chicken Pizza with a Cilantro Mint Chutney is a culinary fusion that marries the robust flavors of traditional Indian tandoori chicken with the comforting familiarity of pizza. This unique dish brings together the spiciness of tandoori spices, the freshness of cilantro mint chutney, and the classic pizza base, resulting in a delightful and mouthwatering experience for your taste buds.

Detailed Ingredients with measures

For the Tandoori Chicken:

- Chicken breast: 1 pound, boneless and skinless
- Tandoori masala: 2 tablespoons
- Yogurt: 1 cup
- Lemon juice: 1 tablespoon
- Garlic: 2 cloves, minced
- Ginger: 1 tablespoon, minced
- Salt: to taste

For the Pizza:

- Pizza dough: 1 pound, store-bought or homemade
- Pizza sauce: 1 cup
- Mozzarella cheese: 2 cups, shredded
- Red onion: 1 small, thinly sliced
- Fresh cilantro: for garnish

For the Cilantro Mint Chutney:

- Fresh cilantro: 1 cup, packed
- Fresh mint leaves: $\frac{1}{2}$ cup, packed

- Green chili: 1, chopped (adjust to taste)
- Lemon juice: 2 tablespoons
- Salt: to taste
- Water: as needed for blending

Prep Time

Prep time for this delicious dish is approximately 30 minutes. This includes marinating the chicken and preparing the chutney.

Cook Time, Total Time, Yield

Cook time for the pizza is around 15-20 minutes. Therefore, the total time to prepare this Tandoori Chicken Pizza comes to about 50 minutes. This recipe typically yields 4 servings, perfect for a family meal or a fun pizza night with friends.



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Detailed Directions and Instructions

Prepare the Tandoori Chicken

Marinate chicken in a mixture of yogurt, tandoori spices, garlic, ginger, paprika, and lemon juice. Allow it to marinate for at least 30 minutes, preferably overnight for deeper flavor.

See also [Make Ahead Yeast Rolls Recipe for Easy Baking](#)

Cook the Chicken

Preheat your grill or oven. Cook the marinated chicken until it's fully cooked and has a nice char. Ensure it reaches an internal temperature of 165°F. Once cooked, let it rest before slicing.

Make the Pizza Dough

In a mixing bowl, combine flour, water, yeast, sugar, and salt. Knead until smooth, then let it rise until it doubles in size.

Prepare the Pizza Sauce

Blend the canned tomatoes with garlic, and spices to create a smooth sauce. Set it aside.

Assemble the Pizza

Roll out the dough to your desired thickness. Spread the pizza sauce on the base, followed by pieces of the grilled tandoori chicken. Top with mozzarella cheese and more tandoori spices if desired.

Bake the Pizza

Preheat the oven to a high temperature (around 475°F). Place the assembled pizza in the oven and bake until the crust is golden and the cheese is bubbly, typically 10-15 minutes.

Make the Cilantro Mint Chutney

In a food processor, blend fresh cilantro, mint, green chilies, lemon juice, and salt until smooth. Adjust the flavor to your preference.

Serve the Pizza

Once baked, remove the pizza from the oven. Drizzle the cilantro mint chutney over the top and slice it into pieces for serving.

Notes

Marinating Time

For best results, marinate the chicken overnight to enhance the flavor.

Substitutions

Feel free to substitute the chicken with grilled vegetables for a vegetarian option.

Storage

Leftover pizza can be stored in the refrigerator for up to 3 days and reheated in the oven.

Chutney Variations

Add yogurt to the cilantro mint chutney for a creamier texture.

See also Cheeseburger Casserole with Potato Chips



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Cook techniques

Marinating

Marinating the chicken in a mixture of yogurt and spices helps tenderize the meat and infuse it with flavor. Aim for at least 2 hours or preferably overnight for the best results.

Grilling

Grilling the chicken gives it a smoky flavor and charred texture, enhancing the overall taste of the pizza. Preheat your grill to medium-high heat for optimal cooking.

Baking Pizza

Baking the pizza at a high temperature ensures a crisp crust while keeping the toppings perfectly cooked. Use a pizza stone if possible for an even better crust.

Making Chutney

Blending fresh cilantro, mint, lime juice, and spices creates a vibrant chutney that complements the flavors of the tandoori chicken pizza. Adjust the spice level to your preference.

Assembling Pizza

Layering the sauce, cheese, marinated chicken, and toppings evenly is key for consistent flavor and texture in every bite.

FAQ

Can I use store-bought tandoori spice mix?

Yes, store-bought tandoori spice mix can be used for convenience, but freshly ground spices provide a more intense flavor.

What type of cheese is best for tandoori chicken pizza?

Mozzarella cheese is commonly used for pizza due to its excellent melting properties, but you can blend it with feta or paneer for added flavor.

How do I store leftover pizza?

Store leftover pizza in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or on a skillet for best results.

Can I make the chutney ahead of time?

Yes, the chutney can be made ahead of time and stored in the refrigerator for a few days. Just give it a good stir before serving.

See also Eggless Lemon Cupcakes

Is it possible to make this pizza gluten-free?

Absolutely! Simply use a gluten-free pizza crust to make the recipe suitable for a gluten-sensitive diet.



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Conclusion

The Tandoori Chicken Pizza with Cilantro Mint Chutney is a delightful fusion dish that brings together the spiced essence of Indian cuisine with the classic comforts of pizza. The combination of tender tandoori chicken, aromatic spices, and the refreshing chutney creates a unique flavor experience, making it a perfect choice for a fun meal. Enjoy the versatility of this recipe by customizing the toppings to suit your taste.

More recipes suggestions and combination

Butter Chicken Pizza

Try using butter chicken as your base topping for a rich and creamy pizza that highlights the flavors of Indian cuisine.

Vegetable Tandoori Pizza

A vegetarian twist can be achieved by grilling assorted seasonal vegetables marinated in tandoori spices and adding them to your pizza.

Chicken Tikka Masala Flatbread

Use flatbread topped with chicken tikka masala and a drizzle of yogurt for a quick and easy meal option.

Tandoori Shrimp Pizza

Swap out the chicken for tandoori shrimp for a seafood variation that adds a different texture and flavor profile.

Paneer Tikka Pizza

Add spiced paneer cubes as a topping for a delicious vegetarian option that offers a fabulous Indian flavor combination.



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