

# Homemade FAVOURITES

## Pollo ad Astra from a PizzaExpress Classic gluten-free Margherita

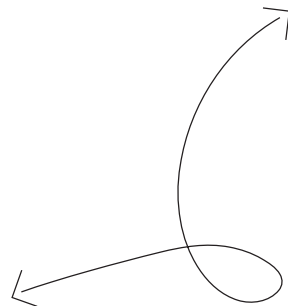
Prep time: 20 mins Cooking time: 7-9 mins

Makes: 1 Classic pizza



### Ingredients:

- 1 PizzaExpress Classic gluten-free Margherita
- 30g Peppadew peppers
- 70g Cooked chicken (torn)
- 28g Red onion (sliced)
- Pinch black pepper
- Pinch oregano
- Pinch Cajun spice
- 5ml Garlic oil



### Method:

1. Preheat your oven to 220°C (200°C fan)
2. Open your PizzaExpress gluten-free Margherita and place it on to your baking tray
3. Place Peppadew peppers, torn cooked chicken and red onion on the pizza
4. Sprinkle on the black pepper, Cajun spices and oregano
5. Glug on the garlic oil
6. Bake for 7-9 mins or until the crust is golden brown

Slice. Share. Enjoy.... and share with us @pizzaexpress.

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Supermarkets

