



Chicken Tikka Masala Pizza

This gluten free chicken tikka masala pizza is the perfect gluten free addition to your pizza night. Full of Indian flavor and super easy to throw together. Recipe and photo created by [Nutmeg Nanny](#).

Yield: 2 (10 inch) pizzas

Ingredients

FOR THE DOUGH:

- 1 (11 ounce) [Pamela's Pizza Crust Mix](#)
- 1 packet active dry yeast
- 1 cup + 2 tablespoons very warm water (110 degrees)
- 2 tablespoons olive oil

FOR THE CHICKEN

- 1 pound boneless skinless chicken breast, diced
- 1/4 cup Greek yogurt
- 2 teaspoons garam masala
- 2 tablespoons olive oil, divided
- 3 cloves garlic, minced
- 1 teaspoon grated ginger
- 1/4-1/2 teaspoon crushed red pepper
- 1 (14.5 ounce) can fire roasted diced tomatoes
- 2 tablespoons heavy cream

FOR THE PIZZA:

- 1/2 cup shredded cheese
- 1/4 cup minced cilantro

Directions

TO MAKE THE DOUGH:

Using a stand mixer with paddle attachment combine dry mix, yeast, water and oil. Mix on medium for 15-30 seconds until the dough is completely combined. Dough will look sticky. Scrape down dough in a bowl into a ball, lightly oil the top, cover with plastic wrap and let rise for 1-2 hours, or until double in size.

Once the dough has risen preheat the oven to 475 degrees and line 2 baking sheets with parchment paper dusted with gluten free powder.

Divide dough in half and add half to each prepared baking sheet. Lightly dust the top of the dough and gently pat out the pizza into a 10 inch round. If your hands get too sticky simply sprinkle the dough with a little more GF flour.

Once the dough is formed add the plain pizza crust to the oven and bake for 8-10 minutes until

you see just a hint of brown around the edges.

Remove from the oven and top with desired toppings. Because you prebake this crust all the toppings you use must be precooked as they are just being reheated in the oven instead of fully cooking.

TO MAKE THE CHICKEN:

In medium mixing bowl add chicken, Greek yogurt and garam masala. Let marinade for at least 1 hour.

Once marinated add 1 tablespoon olive oil to a skillet set over medium high heat. Once the oil is hot add in the chicken.

Sauté until no longer pink and add in another tablespoon of olive oil (if needed) garlic, ginger and crushed red pepper. Cook for about 30 seconds until fragrant.

Add in tomatoes and gently simmer mixture for about 5 minutes. This will help infuse the tomatoes with all that awesome spicy flavor.

Pour in sauce and stir to combine. Gently simmer for another 5 minutes.

At this point the sauce should not be too runny. We want a thicker sauce so it covers the pizza nicely without being runny.

TO MAKE THE PIZZA:

Top each pre-baked pizza crust with desired amount of chicken tikka masala. Try not to add too much sauce as you don't want the pizza to be runny with sauce. Top each pizza with 1/4 cup shredded cheese.

Bake in the 475 degree oven for just a few minutes until the cheese is melted and bubbly.

Remove the pizza from the oven and sprinkle with cilantro.