



Mild Spiced Pollo Pizza with Wild Appetite Wild As Sauce

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Topping

- [Wild Appetite Melanesian Mango Pour Over Sauce](#)
- Grated Mozzarella Cheese
- Grilled Chicken, sliced
- Red Onion, sliced
- Mushrooms, sliced
- [Wild Appetite Capsicum & Apricot Salsa](#)
- Zucchini, sliced thinly with a vegetable peeler
- Fresh Coriander
- Sea salt & freshly ground black pepper



Method

Preheat your [Pizza Maker](#)

Brush the pizza base with [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Spread the pizza base with [Wild Appetite Melanesian Mango Pour Over Sauce](#) and top with grated mozzarella cheese.

Arrange the sliced chicken, red onion, mushroom, and zucchini on the pizza.

Place in the pizza cooker and close the lid, turn temperature dial to 2.5 and cook for around 5-7 minutes.

Spread with [Wild Appetite Capsicum & Apricot Salsa](#) and garnish with fresh coriander.