



Smoked Salmon & Avocado Pizza with Lime & Dill Dressing

Ingredients

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

Topping

- Cream Cheese
- [Wild Appetite Sweet As Chilli Sauce](#)
- Grated Mozzarella Cheese
- Smoked Salmon
- Red Onion, sliced
- Avocado
- Capers
- [Wild Appetite Lime & Dill Dressing](#)
- Sea salt & freshly ground black pepper



Method

Preheat your [Pizza Maker](#).

Spread the pizza base with cream cheese and [Wild Appetite Sweet As Chilli Sauce](#), and then top with grated mozzarella.

Drizzle with [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#).

Arrange the smoked salmon, capers and red onion on the pizza.

Place in the pizza in the Pizza Maker, close the lid and cook for around 5-7 minutes.

Arrange thinly sliced Avocado slices and drizzle with [Wild Appetite Lime & Dill Dressing](#).