Korma Delight Pizza

Prep Time 5 min Cook Time 23 min

Step 1 (3 min)

Step 2 (5 min)

Step 3 (3 min)

Step 4 (2 min)

Step 5 (10 min)

Ingredients

- 1. Pizza bread
- 2. 1 cup IY korma curry
- 3. 1 medium onion, finely chopped
- 4. 1 medium tomato, finely chopped
- 5. 1 medium capsicum, finely chopped
- 6. 1 cup shredded mozzarella cheese
- 7. 1 teaspoon oregano
- 8. 1 teaspoon chili flakes
- 9. Fresh cilantro for garnish (optional)

Instructions

Preparing the Bread Base

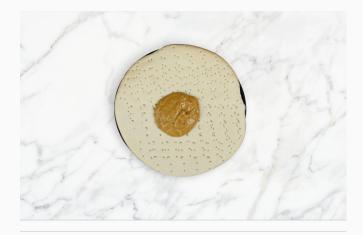
Place the 4 slices of bread on a baking sheet.



Adding Korma Sauce

2

Spread 1/4 cup of prepared korma curry evenly on each slice of bread.



Adding Vegetables

3

Sprinkle finely chopped onion, tomato, and capsicum over the korma sauce on each slice of bread.

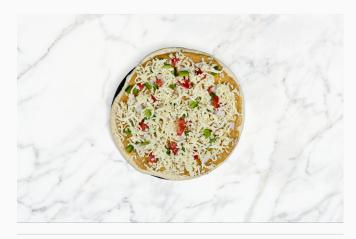




Topping with Cheese and Seasonings

4

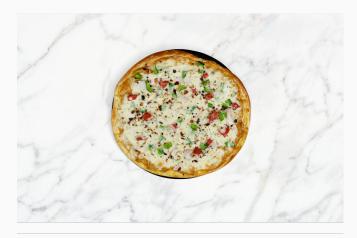
Sprinkle 1/4 cup of shredded mozzarella cheese on each slice. Add a pinch of oregano and chili flakes on top of the cheese.



Baking



Place the baking sheet in the preheated oven and bake for 10 minutes or until the cheese is melted and bubbly.





Make this recipe Instantly Yours

Made with our

Punjabi Chole