

Recipe Name	Hawaiian Pizza
Servings	8
Cook Time	15
Calories	Cedric Kelly

Hawaiian Pizza a delicious pizza with White Sauce

Ingredients

Maggi® Coconut Milk Powder	100 gram
Water for Maggi coconut milk powder	400 gram
Béchamel:	1 gram
Flour	30 gram
Butter	30 gram
Coconut milk	400 gram
Pinch of salt	1 gram
Chicken (Marinated in Maggi® Chicken Stock Powder)	170 gram
1 sachet MAGGI® Powder Chicken Bouillon	22 gram
Pineapple	50 gram
Green Bell Pepper	20 gram
Red Bell Pepper	30 gram
Dried Oregano	1 gram
Onion	20 gram
Pizza Dough	250 gram
Mozzarella Cheese	150 gram

Directions

Step 1 Preparation	Preheat the oven to 220°C. Roll out the pizza dough onto the pizza disk as per desired thickness. Place the pizza base onto the baking tray.
Step 2 Cooking	Top with a generous helping of shredded mozzarella cheese or any preferred cheese mix and season with dried oregano.
Step 3 Cooking	Spread the béchamel sauce evenly onto the pizza base.
Step 4 Cooking	Take a saucepan and combine water, flour, butter and a pinch of salt. Stir over medium heat for 5 minutes until the sauce is thickened. Add the Maggi® Coconut Powder into the béchamel sauce and stir continuously to form an even consistency.

Step 5 Cooking

Bake the pizza for 15 – 20 minutes in the preheated oven until the base is golden brown and the cheese is melted.

Step 6 Cooking

Top with pineapple, sliced green bell peppers, red bell peppers, onions and chicken (marinated in Maggi® Chicken Powder).

Step 7 Presentation

Garnish with dried oregano and serve drizzled with olive oil, if desired.

Nutrition Info Per Serving

Added Sugar 0 Tbsp

Energy 342 kcal

Protein 13 gm

Carbohydrates 25 gm

Sugars 3 gm

Fiber 2 gm

Sodium 336 mg

Fats 22 gm

Saturated Fats 16 gm