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Smoked Chicken and Oyster Mushrooms with Rocket and Parmesan.

Ingredients

Per Pizza

Small handful fresh rocket

1/2 Smoked chicken breast, torn into strips.

2 cloves garlic

Small handful oyster mushrooms

Fresh thyme leaves.

Parmesan to taste.

Dash of olive oil for frying.

Method

Pre-heat the oven to 250C / Gas mark 9.

Slice the oyster mushrooms and fry, over a high heat, for 2 minutes in a dash of hot olive oil, turning frequently. Crush one garlic clove and add this and the thyme leaves to the mushrooms, season well and fry for a further minute. Set aside.

When cooled slightly, spread the mushrooms evenly over the pizza base. Add the chicken strips and drizzle with the thyme and garlic infused oil.

Place directly onto the shelf and bake for 6-8 minutes until the base is golden brown.

Remove from oven and top with lightly dressed rocket and plenty of parmesan shaving.