

THE GREAT AMERICAN TURKEY CO.

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MASALA SPICY TIKKA MASALA Flatbread

LIST OF INGREDIENTS [7]

2 Spicy Masala turkey sausages	Spice Mix:
1 tbsp olive oil	½ tspn cumin
1 large store-bought flatbread	½ tsp garlic flakes
¼ cup thinly sliced red onion	½ tsp chaat or garam masala
1 cup mozzarella cheese (grated)	½ tsp red chili flakes
¼ cilantro (sliced)	½ tsp sugar in the raw
Sea salt to taste	Tomato Sauce:
	8oz. tomato sauce
	¼ cup golden raisins
	¼ cup full-fat plain yogurt

PREPARATION

- [1] Cut the sausages into ½ inch pieces on the diagonal. Heat the oil in a small, non-stick sauce pot over medium-high heat. Cook until nicely browned, about 4 to 5 minutes. Transfer to a plate lined with paper towel and keep warm.
- [2] Return the same pan to medium heat and add the tomato sauce, golden raisins and spice mix. Simmer 3 to 4 minutes. Adjust seasoning with sea salt. Remove the pan from the heat and stir in the yogurt. Let stand 5 minutes.
- [3] Place the pizza crust on a cookie sheet and brush lightly with olive oil. Spread the masala sauce evenly over the pizza crust. Distribute the Spicy Masala sausage pieces evenly over the sauce, then sprinkle over with half the cheese. Sprinkle over with the onion slices, half the sliced cilantro and the remaining cheese.
- [4] Bake 8 to 10 minutes in a pre-heated 425°F oven. To serve, garnish with the remaining chopped cilantro.

TRY ALL OF OUR FLAVORS!

SERVES
UP TO 3
PEOPLE

PREP
30 MIN
TIME



SMOKY & SWEET CHILI
TURKEY SAUSAGE



CHEDDAR + BEER
TURKEY SAUSAGE



SMOKED MOZZARELLA + BROCCOLI RABE
TURKEY SAUSAGE