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CHEF'nBOX STEP BY STEP

Pizza Melt

A classic tomato and cheese topping on crisp toasted bread - just heat and serve. Ideal for snack menus, light meals, or as a sharing option with minimal preparation.

1

Prepare your ingredients. No need to defrost the Pizza Melt, place frozen on a baking sheet and into the oven.



2

Bake the Pizza Melt in the oven at 170°C for 14 mins. Get that bit of golden brown cheese.



3

Drizzle on top a bit of the sauce of your choice.



4

Plate & Serve





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CHEF'nBOX STEP BY STEP

Pizza Melt with Chicken

A classic tomato and cheese topping on crisp toasted bread - just heat and serve. Ideal for snack menus, light meals, or as a sharing option with minimal preparation. Feel free to add any toppings you'd like for more exciting options.

1

Prepare your ingredients. No need to defrost the Pizza Melt, place frozen on a baking sheet and into the oven.



2

Fry about 5pcs of Chicken or Asian Bites at 175°C for 4-5mins or until the internal temperature reaches 74°C.



3

Place the bites top of the Pizza melt.



4

Drizzle sauce of your choice.



5

Plate & Serve

