

CO-OP MEALS
Dinner in 30

California Chicken Grilled Pizza

Serves 4-6

Shopping List:

- 1 Co-op Kitchens Pizza Dough
- 2 Tbs. olive oil
- 1 cup shredded mozzarella cheese
- 1 boneless skinless chicken breast
- 1 avocado, diced
- 1 red bell pepper, diced
- 2 Tbs. packed cilantro leaves, roughly chopped
- 1 tsp. crushed red pepper flakes (optional)
- ½ cup ranch dressing
- 2 tsp. chipotle seasoning

Prep:

Preheat grill to medium-high.

Cook:

Slice chicken in half lengthwise, and season each half with salt and pepper. In a sauté pan add 1 Tbs. oil and pan fry chicken on both sides, about 3-4 minutes per side, until chicken is cooked through. Roughly chop chicken and set aside.

Gently stretch pizza dough, in any shape, until ¼-inch thick. Brush dough lightly with oil and place oil side down on preheated grill. Brush the top with oil, and grill for 2 to 3 minutes, until lightly browned underneath, but soft on top.

Place pizza grilled side up, sprinkle with cheese and top with chicken and red peppers. Place pizza back on the grill, and cook, lid down, until the underside is browned and cheese has melted. Top with avocado, cilantro, and crushed red pepper flakes.

Whisk together ranch dressing and chipotle seasoning. Drizzle chipotle ranch dressing over the pizza and serve immediately.

Tips and Hints

• Optional toppings:

Add cooked bacon to add some additional flavor for this recipe. Switch any of the toppings or seasonings to your liking.

• Make as appetizer or light lunch:

Substitute flatbread for pizza dough, and bake in the oven at 350°, for a quick and easy appetizer or light lunch



CO-OP
FOOD STORES