



Blackened Chicken and Tomatillo Pizza

Yield: 2 Personal Pizzas

Ingredients:

- 2-3 ounces - Blackening Seasoning - use your favorite store bought brand or make your own
- 2 each - Premade Pizza Crusts - 8 inches each
- 4 ounces - Gunther's Tomatillo Salsa Verde
- 6 ounces - Mozzarella Cheese - shredded
- 1/2 ounce - Yellow Peppers - small dice
- 1/2 ounce - Red Peppers - small dice
- 1 ounce - Parmesan Cheese - finely grated



Method:

1. Trim chicken breast of all fat and with a meat mallet, lightly pound out to an even thickness, then coat evenly with the blackening seasoning.
2. In a very hot cast iron skillet cook the chicken for 1 1/2 to 2 1/2 minutes on each side or until firm yet springy to the touch. Once cooked cut into medium dice.
3. Lay out the two pizza crusts and coat the top of each with 2 ounces of Gunther's Gourmet Tomatillo Salsa Verde.
4. Top with mozzarella cheese, blackened chicken cubes, yellow and red peppers.
5. In a preheated 400 degree oven, place the pizzas directly on the oven rack, that has been placed on the middle setting and bake for 10 to 14 minutes or until the cheese is bubbly and starting to turn a golden brown.
6. Remove from oven, top with parmesan cheese.
7. Slice and serve.

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