

# CALIFORNIA SANTA FE CHICKEN PIZZA

Prep Time: 30 mins

Cook Time: 35 mins

Total Time: 1 hour 5 minutes

## Ingredients:

2	unbaked pizza shells (9-inch)
	pickled red onion - recipe follows
2 cups	mozzarella cheese, shredded
	grilled chicken - recipe follows
	fresh tomato salsa - recipe follows
	fresh guacamole - recipe follows
1/2 cup	sour cream
2 tablespoons	chopped cilantro



## Directions:

1 Scatter half the onion mixture over each pizza shell; top each with 3/4 cup cheese.

2 Layer each with half the chicken and 1/4 cup cheese.

3 Bake at 500°F until the crust browns and the cheese at the center is bubbly, about 10 minutes.

4 Garnish each hot pizza with half the salsa, guacamole, sour cream and cilantro.

## 5 Pickled Red Onion

Melt 1-1/2 tablespoons butter over medium-high heat; add 1 small red onion sliced 1/8-inch thick, stirring, until it just begins to brown, about 3 minutes. Add 1/4 teaspoon red wine vinegar; reduce heat to medium-low and continue cooking for 10 minutes, stirring to prevent scorching. Add 1 teaspoon soy sauce and cook and stir 5 to 10 minutes longer.

## 6 Grilled Chicken

Combine 2 tablespoons olive oil, 1 tablespoon chopped fresh cilantro, 1 tablespoon fresh lime juice, 1-1/2 teaspoons soy sauce, 1/2 teaspoon Worcestershire sauce, 1/2 teaspoon honey and pinch of cumin. Marinate 2 (5 ounces each) boneless, skinless chicken breast halves for 15 minutes. Grill chicken, turning once, until browned and just firm to the touch, about 5 minutes per side. Chill. Cut into 1/2-inch cubes; reserve.

## 7 Fresh Tomato Salsa

Combine 3 Roma tomatoes (cut into 1/2-inch dice), 1 tablespoon chopped fresh cilantro, 2 teaspoons fresh lime juice, 1 teaspoon minced garlic, 1/2 teaspoon minced jalapeno pepper and salt to taste. Allow flavors to marry for 1/2 hour. Strain to remove excess liquid; reserve.

## 8 Fresh Guacamole

Roughly mash 1 (8 ounces) California Avocado. Stir in 1 tablespoon chopped green onion, 1 teaspoon fresh lime juice, 1/2 teaspoon minced jalapeno pepper and salt to taste; reserve.