

## Chicken Fajita Pizza

Submitted by: Beth Greenfield, Evanston, IL



4 Servings

- 1 pound **Pilgrim's Pride** boneless, skinless chicken breasts
- 1 can ready-made, refrigerated pizza dough
- 2 tablespoons olive oil
- <sup>3</sup>/<sub>4</sub> cup each red bell pepper and green bell pepper, cut into strips
- <sup>3</sup>/<sub>4</sub> cup sliced yellow onion
- 3 cloves garlic, crushed
- 1 teaspoon **Spice Islands**<sup>®</sup> garlic powder (optional)
- 2 teaspoons **Spice Islands**<sup>®</sup> ground cumin
- 1 teaspoon **Spice Islands**<sup>®</sup> ground red pepper
- 8 ounces refried beans
- 1 jar (16 ounces) chunky salsa
- 2 ounces canned, chopped jalapeno peppers (optional)
- 4 ounces shredded mozzarella cheese
- Sour cream and guacamole (optional)

Preheat oven to 425°F. Cut chicken breasts into bite-size pieces; set aside. Roll out pizza dough and fit into greased 14-inch pizza pan. Prick bottom with a fork and bake for 8 to 10 minutes or until beginning to brown; remove from oven and set aside.

Heat oil in a 10-inch skillet; add bell peppers and onions. Stir-fry 3 to 5 minutes then add chicken, garlic, garlic powder, cumin, and ground red pepper. Continue to stir-fry until chicken is done, about 7 to 10 minutes.

Spread refried beans on pizza crust, top with salsa, chicken fajita mixture and jalapeno peppers. Sprinkle with cheese and bake at 425°F until cheese is melted, about 3 to 5 minutes. Cut into 8 slices and serve with sour cream and guacamole, if desired.

If less topping is desired, chicken fajita mixture makes great leftovers.