

Pizza with Grilled Chicken, Red Onion, Black Olives & Pesto

From "Pizza, California Style" by Norman Kolpas.



Unusual for a pizza, but very "California"

- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1 tablespoon oregano
- 1/2 pound boned and skinned chicken breast halves, trimmed, cut in half
- 3/4 cup pesto sauce
- 1/3 cup grated Parmesan cheese
- 24 whole black olives, Mediterranean pitted
- 1/2 pound mozzarella cheese, shredded
- 1 medium red onion, thinly sliced
- 24 ounces pizza dough

Serving Ideas: This is also good using some Feta cheese, if you have it. Use it instead of the Parmesan.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 4

Our daughter, Sara, first tried this recipe and it may be my very favorite pizza recipe. Sometimes I add a little sliced red bell pepper or some thin sliced zucchini to the topping with the other ingredients. This recipe uses a whole wheat crust that I make in the bread machine. It uses the standard bread machine pizza dough recipe that calls for about 3 cups of flour. It yields 1 & 1/2 lbs of dough, which can be divided into 4 individual pizzas, or divided in half to make two mid-sized pizzas. When I'm in a hurry I just pour the chicken and the marinade into a nonstick pan and cook gently until about half done, then proceed with slicing, etc.

1. In a small plastic bag combine the olive oil, lemon juice and oregano, add chicken and turn to coat evenly. Seal and refrigerate for several hours, or leave at room temperature if it's only for 30-60 minutes. Turn the bag several times.
2. Preheat the oven (and pizza brick, baking tiles or baking sheet) to 500°. Sprinkle the chicken breasts with salt and pepper and grill or broil about 1 minute per side, until they are seared but not cooked through. With a sharp knife, slice the chicken into 1/4 inch thick pieces. Place a ball of dough on your work surface that's been sprinkled with semolina. Press down with heels of your hands and flatten the dough. Lift and gently pull the dough to stretch it into a circle about 8 inches in diameter. Press a slight rim around the outside edge. Repeat with remaining dough. Spread 1/4 cup of the pesto on each pizza, right up to the rim. Using about a third of the mozzarells, sprinkle that on the pizza, then add chicken pieces and red onion slices. Top with additional mozzarella, then sprinkle the Parmesan over each and dot with black olive halves.
3. If possible, slide a pizza paddle under the dough and transfer to the hot oven and slide onto the pizza bricks. Bake for 8-10 minutes in a traditional oven, or 6-8 minutes in a convection oven or until the dough is browned and crisp and the cheese is golden and bubbly. Remove from oven and allow to sit just a minute or so before cutting into wedges with a big knife or pizza cutter.

Per Serving (excluding unknown items): 1044 Calories; 59g Fat (50.4% calories from fat); 47g Protein; 83g Carbohydrate; 4g Dietary Fiber; 102mg Cholesterol; 943mg Sodium. Exchanges: 5 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 0 Fruit; 9 1/2 Fat; 0 Other Carbohydrates.