



Roman Hot Chicken Pizza

8 ounces boneless, skinless chicken breast
Spicy Italian Seasoning Mix (see recipe below)
3 Tablespoons olive oil
1 teaspoon hot sauce or as desired for hotter chicken
1 unbaked 12 to 14 inch pizza crust
2 Tablespoons basil pesto
1 cup pizza sauce
1-1/2 cups shredded Mozzarella cheese
1/4 cup sliced black olives
2 Tablespoons sliced pickled small red peppers
1/3 cup chopped pickled pepperoncini peppers
2 Tablespoons grated Parmesan cheese
Chilled ranch dressing as desired

Rinse; pat dry chicken; cut into about 1/2 to 3/4 inch chunks. Toss with spicy Italian Seasoning Mix.

Place oil in hot 10 inch skillet over medium to medium hot heat; cook half of chicken chunks about 7 to 8 minutes, turning to brown all sides. Remove to stay warm; cook remaining chicken chunks. Set cooked chicken aside. Place 1 Tablespoon oil drippings in medium size bowl; stir in hot sauce. Toss seasoned chicken chunks with hot sauce chicken oil; set aside.

Place pizza crust on greased and cornmeal sprinkled baking sheet or peel. Spread pizza crust with pesto; top with pizza sauce; sprinkle with shredded cheese; top with chicken chunks, black olives, red pepper pieces, and pepperoncini peppers. Sprinkle with grated Parmesan cheese.

Slide pizza off peel onto heated stone or place pizza pan into 500 degree F oven. Cook for about 15 to 20 minutes or crust is golden and cheese melts. Drizzle the top of pizza with chilled ranch dressing as desired. Serve in wedges. Yield: one 12 to 14 inch pizza

Spicy Italian Seasoning Mix

1/2 teaspoon red pepper
1/4 teaspoon medium hot chili powder
1/2 Tablespoon brown sugar
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon ground black pepper
1/4 teaspoon salt
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
2 Tablespoons all purpose flour

Combine all ingredients in small bowl; set aside.

Cook's Note: This recipe is mildly spicy. If you love that really hot chicken, add more hot sauce and red pepper to the recipe.

About the Recipe: Be ready to enjoy a new flavor, hot sauced spicy chicken with black olives, pickled red peppers, and tangy pepperoncini, all smothered in pizza sauce and yummy melting mozzarella cheese. Make it as hot as you like. A drizzle of chilled ranch dressing adds a cool surprise.