

The Chicken Fajita Pizza

The Chicken Fajita Pizza is a delicious meal with a kick! In place of a basic tomato sauce, we start with a homemade Chipotle pepper mayonnaise. Fresh toppings like grilled chicken, avocado and a squeeze of lime juice help create an amazing balance of flavors that you just have to try!

Ingredients:

Chipotle pepper mayonnaise (see recipe below or at www.grilledpizzastone.com/tips)

Fontina cheese, shredded

Roasted red peppers, sliced

Red onion, thinly sliced

Grilled chicken breast, thinly sliced (see brining technique below or at www.grilledpizzastone.com/tips)

Fresh avocado, small dice

Fresh cilantro, chopped or torn

Salt and pepper to taste

Fresh lime, squeezed over pizza after it comes off the grill

Prepare your pizza dough for toppings by first spreading a thin layer of olive oil (to the edges), and seasoning with salt and pepper. To maximize your prep time, once rolled, place the dough on a cookie sheet or pizza peel. If using fresh dough, first sprinkle a liberal amount of cornmeal on the peel/sheet to avoid sticking while transferring to the Grilled Pizza Stone. For more tips and tricks on dough preparation, view our dough video at www.grilledpizzastone.com/recipes.

Spread an even layer of the chipotle pepper mayonnaise on the pizza shell to within a ½ inch of the edges. Sprinkle shredded fontina cheese over the mayonnaise. Next, layer thinly sliced grilled chicken over the cheese. We brined and grilled our chicken breast prior to dressing the pizza. See the brining recipe below.

Next, add sliced roasted red peppers, thinly sliced red onion, cubes of freshly cut ripe avocado, and fresh cilantro. Season with salt and pepper. Once the finished pizza comes off the grill, cut a fresh lime, and squeeze some juice to taste over the top.

Chipotle Pepper Mayonnaise

This mayonnaise can be prepared and refrigerated a day in advance. We use canned Chipotle peppers in adobo sauce from our local supermarket for convenience.

Ingredients:

2 or 3 Chipotle peppers in adobo sauce

½ Cup Mayonnaise (low-fat works great too)

½ Cup Sour Cream (low-fat works great too)

2 or 3 cloves of garlic

Zest from 1 lime

Juice from ½ lime

½ Tablespoon of Olive Oil

¼ Teaspoon of Chipotle pepper powder (optional)

Salt and pepper to taste

Mince the peppers. Using salt as an abrasive, mince the garlic as fine as possible. Or use a mortar and pestle to grind the garlic into a paste. Zest and mince the rind of one lime. Cut the lime in half and squeeze into small mixing bowl. Add the rest of the ingredients to the bowl and whisk. Check for taste. Let sit covered in refrigerator for at least an hour. Check for taste again and season according to your preferences. This mayo goes great on just about everything. Try it on burgers, in fajitas, and even on grilled fish!

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Chicken Breast – Brining Technique

Please be sure to fully cook all proteins such as chicken, beef and pork before putting on any pizza.

Using a large bowl, fill $\frac{3}{4}$ with water. Add $\frac{1}{2}$ cup of kosher salt and $\frac{1}{2}$ cup of brown sugar. These do not need to be exact measurements. Stir to dissolve the salt and sugar. Add your favorite aromatics like sliced onion, bay leaf, whole peppercorns, etc. Place chicken breast in brine and let sit, covered in refrigerator, for at least two hours. Please visit us at www.grilledpizzastone.com/tips for an article specifically about brining.

