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OLALLIEBERRY-CHIPOTLE GRILLING GLAZE

Chicken Pizza

*"Happy has five letters ... so does pizza. Coincidence?
I think not?!" — unknown*

Recipe

- 1 large boneless, skinless chicken breast, rinsed
- 1 package fresh pizza crust dough from Trader Joe's or supermarket
- 1/2 bottle Linn's Olallieberry Chipolte Grilling Glaze
- 1 can (8 oz.) pineapple chunks, drained
- 1/2 cup red onion, sliced or chopped
- 1 cup feta cheese, crumbled
- 1/2 to 1 cup fresh cilantro, chopped



Cook the chicken breast in a pot of slow boiling water on the stove for approximately 25 minutes or until thoroughly cooked. Right after starting the chicken cooking, begin following the pizza crust package directions by letting the dough "rest" at room temperature. When the chicken is done, remove it from the boiling water, and let it cool. Then shred, or cut the chicken into bite size pieces. Preheat oven according to pizza crust package directions (Trader Joe's is 450°) and form the pizza crust on a lightly floured pizza pan or baking sheet.

Spread 1/2 bottle of Linn's Olallieberry Chipolte Grilling Glaze evenly over the surface of the unbaked pizza dough. Layer chicken, pineapple chunks, red onion, and feta cheese crumbles on top of glaze. Place pizza in oven and bake according to the pizza crust package instructions (Trader Joe's is approximately 8-10 minutes). Top pizza to taste with fresh chopped cilantro, slice, and serve. Makes 4-6 servings.



*Oh, that's real good
... it's Linn's!*

Notes:
