

Chicken Fajita Pizzas

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Servings: 8 pizzas



Ingredients:

- Carlini Cooking Spray
- 2 tablespoons Countryside Creamery Unsalted Butter
- 1 yellow onion, sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- ½ teaspoon Stonemill Iodized Salt
- 2 teaspoons Stonemill Ground Cumin
- ½ teaspoon Stonemill Crushed Red Pepper or Ground Black Pepper
- 2 16-ounce packages Kirkwood Refrigerated Grilled Chicken Strips
- 16 ounces Bake House creations Jumbo Buttermilk Biscuits
- 1 cup Casa Mamita Medium Salsa
- 8 slices Happy Farms Deli Sliced Pepper Jack Cheese
- ¼ cup chopped cilantro

Directions:

1. Preheat oven to 375°. Coat 2 baking sheets with cooking spray.
2. In a medium skillet, melt butter over medium-high heat. Add onions and peppers and sauté 5 minutes. Add salt, cumin and crushed red pepper, stir to combine. Add chicken strips and cook 5 minutes more, until chicken is heated through and vegetables are tender.
3. Meanwhile, roll out each biscuit with a rolling pin to flatten to a ¼-inch thickness. Place 4 biscuits on each baking sheet and bake for 8-10 minutes. Remove from oven and flip each crust.
4. Layer each crust with 2 tablespoons salsa, then top evenly with chicken mixture. Top each pizza with a slice of pepper jack cheese. Return to oven for 8-10 minutes, until cheese is melted and golden brown.
5. Top each pizza with cilantro. Serve with guacamole and sour cream.



Recipe Courtesy of:
ALDI Test Kitchen