

MEDITERANIAN CHICKEN GOURMET PIZZA

Dough

5 ml	sugar
150 ml	warm water
7 ml	yeast
15 ml	oil
5 ml	salt
325 ml	flour
2 ml	oregano
2 ml	garlic powder

Sauce

80 ml	tomato sauce
1	garlic clove, minced
60 ml	crushed tomato
5 ml	sugar and parsley
2 ml	oregano
2 ml	salt

Toppings

½	chicken breast, diced
1	garlic clove, minced
10	olive oil
2-4 ml	oregano
25 ml	red onion
1	canned artichoke, sliced (optional)
¼	green pepper, sliced
250 ml	grated mozzarella cheese
60 ml	feta, crumlee
Fresh	oregano, finely minced

1. Preheat oven to 425 F. Put oven racks, one down from top and one up from the bottom.
2. Place the sugar in a **glass liquid measure**. Add the very warm water. Sprinkle on the yeast and stir once. **Let sit 5 min** until very foamy. Once it has foamed up pour the mixture into a **medium bowl** and add the oil and stir.
3. In a **small bowl** measure out the salt, flour and seasonings.
4. Using a wooden spoon stir in half of the flour mixture till well blended. Then add the rest of the flour and stir until all of the flour is absorbed.

5. Put a spoonful of extra flour on the counter and use your hands to finish kneading the dough on the counter, adding flour until it is smooth and not sticky but still soft.
6. Grease the same **small bowl** with a small amount of oil (10 mL) and let the dough sit in the bowl covered loosely with a towel for **10 min to rest**.
7. Dice up the chicken and in the small white soup and bowl mix it together with the olive oil, garlic, oregano and a pinch of salt and pepper to marinate.
8. Mix all sauce ingredients together in a small glass liquid measure.
9. Grate the mozza cheese, crumbled the feta, dice the pepper, slice the mushroom, red onion and artichoke.
10. In a small Teflon pan cook up the chicken mixture till cooked thru. Remove. Mushrooms and red onion can be pan fried now if desired. If not use frypan to heat up sauce ingredients for 3 mins. Taste test.
11. Remove the towel from the dough, add a small amount of flour to the counter and press or roll the dough into a 10 inch circle. Lay the dough on top of the pizza pan and leave the edges flat or create a crust.
12. Spread on the sauce. Put on a small amount of grated mozza cheese, then add all of the veggies, then the cooked chicken, then sprinkle on the crumbled feta and then add the rest of the cheese.
13. Bake for 18-20 mins or until crust is browned and cheese is bubbly and golden. Let cool. Slice.