

GRILLED CHICKEN AND VEGGIE PIZZA

1 lb	boneless, skinless chicken
1/3 cup	Italian salad dressing
2 each	red pepper, zucchini, small onion
2	prebaked 10" whole wheat pizza crusts
4 cups	grated Mozzarella cheese
2	large tomatoes, sliced
1/2 cup	chopped fresh basil

Coat chicken with salad dressing and barbecue over medium heat for 5-7 minutes per side. Cool slightly and slice thinly.

Barbecue red pepper until skin is blackened on all sides. Put pepper in a plastic bag and close bag until pepper is cool enough to handle. Remove and discard skin, seeds and core. Cut pepper into strips.

Slice zucchini lengthwise and slice onion into thick slices. Barbecue until softened. Cut zucchini into bite size pieces.

Sprinkle 1 cup of cheese over each pizza crust and top with tomato slices. Arrange chicken and vegetables on top and sprinkle with remaining cheese and fresh basil.

Put pizzas on the barbecue, close the lid, and bake for 3 to 5 minutes or until the crust is lightly browned and the cheese has melted.

Serves 4-6



Courtesy of Manitoba Chicken Producers

www.chicken.mb.ca

Manitoba Chicken Producers represents 143 farm families raising chickens that are free-run, grain fed, and free of added hormones. For more information on buying locally grown chicken, look for the Manitoba Chicken Buying Guide at www.chicken.mb.ca.