

## Chicken Enchilada Pizza

Serves: 4 (2 slices each)

### Ingredients:

- 1 can refrigerated pizza dough
- 2 boneless, skinless chicken breasts, cooked and shredded
- 1 tablespoon olive oil
- 1/2 red onion, diced
- 2 garlic cloves, minced
- 1 (4 ounce) can of diced green chiles
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp chili powder
- 1 c enchilada sauce
- 2 c shredded Mexican cheese
- 1 c of grape tomatoes, quartered
- 1 c of shredded lettuce
- sour cream for topping

\*Note: You can add whatever toppings you want on this pizza. Feel free to saute some bell peppers and/or jalapenos along with the garlic and onions for an added kick. You could also add some sliced avocados along with the lettuce and tomatoes after the pizza has cooled.

### Directions:

Preheat oven to 400 degrees F. Unroll dough onto pizza pan or stone. Pre-bake for 8 minutes, and then remove from oven.

While dough is pre-baking, sauté onions and garlic in olive oil over medium heat, about 5 minutes or until soft.

Toss in shredded chicken with green chiles, cumin, paprika and chili powder. Stir to coat well and cook for another 5 minutes. Turn off heat.

Spread a thin layer of enchilada sauce all over the pizza dough. Cover with a sprinkle of cheese, then top with the chicken mixture. Add remaining cheese on top evenly.

Place in the oven and bake for 10 minutes, or until cheese is melted and crust is golden and bubbly.

Remove and let cool for 5-10 minutes, then top with lettuce and tomatoes. Serve with an extra drizzle of enchilada sauce and sour cream.