



**Recipe**

# Susan's Spicy Garlic Chicken Pizza

**Category**

Lunch

**Description**

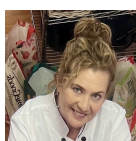
A unique twist on a classic. A garlicky chicken mixture with mozzarella cheese atop a crispy pizza crust.

**Servings**

4 4 with a salad, but 2 could prob finish!

**Ingredients**

12.00	Oz	Boneless, Skinless	for the marinade
2.00	Cloves	Garlic	for marinade
0.25	Cup	Green Onions	for the marinade
4.00	T	Rice Vinegar	for the marinade
4.00	T	Soy Sauce	for the marinade
1.00	T	Olive Oil	for the marinade
0.50	t	Crushed Red Pepper	for the marinade
0.50	t	Black Pepper	for the marinade
1.00	T	Olive Oil	to cook the chicken
1.00	T	Corn Starch	
16.00	oz	Pizza Crust	Boboli
0.50	Cup	Monterrey Jack	
0.50	Cup	Mozzarella	
2.00	T	Toasted Shaved Almonds	or pine nuts
0.25	C	Green Onions	for garnish



**Instructions**

Cut chicken into 1/2-inch pieces.

In large mixing bowl combine HALF of the green onions, the minced garlic, vinegar, soy sauce, olive oil for the marinade, red pepper flakes and black pepper.

Add the chicken pieces and stir to coat.  
Let stand in refrigerator for about 30 minutes.

If your almonds or pine nuts are not already toasted, toast them in a dry pan (no oil) over medium heat, being careful not to scorch.

After the chicken has had time to marinate, drain chicken **\*\*reserving the liquid from the marinade\*\***.

In a large skillet, heat oil to cook the chicken, add chicken to the pan and sauté about 3 minutes or until chicken is no longer pink.  
Stir cornstarch into reserved liquid.

Place bread shell on a baking sheet and spoon chicken and sauce evenly over top.

Sprinkle with cheeses.

Bake, uncovered, in a 400°F oven for 12 minutes.

Top with remaining green onions and toasted almonds.

Return to oven for 2 minutes longer.