



Grilled Pizza

Ingredients:

- 1 pizza dough (I buy mine from the grocery store)
- 2 Tbl flour
- 1 sliced tomato (sliced very thin)
- 1 Bell pepper sliced
- 8 oz ball of fresh mozzarella cheese sliced thin
- ¼ cup shredded fresh parmesan cheese
- ¼ cup feta cheese (crumbled)
- ½ cup olive oil
- 1-1.5 cups grilled chicken (one-inch squares)
- 1 Tbl fresh basil (chopped)
- 1 Tbl fresh thyme
- Salt & Pepper to taste

Directions:

1. Blanch the sliced peppers by adding them to boiling water for 2 minutes. Remove and place on paper towel to absorb excess water.
2. Flour your counter and place the dough on the flour. Pull the dough in four directions to make either a circle or rectangle pizza. Spray sheet pan with olive oil to keep dough from sticking. Place dough in sheet pan to bring to grill.
3. In a small bowl, add basil, thyme, salt, and pepper to olive oil.
4. Heat grill to between 300-350° Fahrenheit. Using a brush, spread half the spiced olive oil to the top of the pizza dough. When grill is warmed up flip pan to place the dough on the grill.
5. Heat until you see the dough bubbling up and the bottom of the dough is firm. Spread the remaining olive oil onto the dough, then using two spatulas flip the dough over.
6. Layer the peppers, tomatoes, mozzarella, grilled chicken on top of dough and then sprinkle the parmesan and feta cheese on top. Close the grill and cook until the dough is cooked through and the cheese has melted. Keep lifting an edge to make sure you don't burn the bottom.