



Baja Chicken Pizza

Prep time: 15 minutes

Cook time: 15 minutes

Servings: 5

- 4 boneless, skinless chicken breasts, about 1 pound
- 1 bottle (8 ounces) Ortega Green Taco Sauce
- 1 can Ortega Vegetarian Refried Beans
- 3/4 cup Ortega Homestyle Salsa (any variety)
- 1 Mama Mary's prepared pizza crust
- 1 red bell pepper, diced
- 1 can (4 ounces) Ortega Diced Green Chiles
- 1 bag (8 ounces) Mexican-style shredded cheese
- 1 bottle (8 ounces) Ortega Original Taco Sauce (any variety)
- 1 bag Ortega Crispy Onion Taco Toppers

In large bowl or re-sealable plastic bag, combine chicken breasts with green taco sauce. Stir or shake to coat. Marinate at least 30 minutes or up to 2 hours.

Heat oven to 350 F.

Bake chicken 15-20 minutes, or until internal temperature reaches 165 F.

Let chicken cool 10 minutes then cut into small cubes.

In medium bowl, combine refried beans and salsa.

Transfer prepared pizza crust to baking sheet.

Spread bean mixture over dough, leaving 1/4 inch at edges for crust.

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Top with peppers, green chiles, chicken and cheese. Bake 10-15 minutes, or until crust is golden brown and cheese is melted.

Top with taco sauce and crispy onion toppers then serve.

Source: Ortega

<http://www.ortega.com/>

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