

## Chicken Fajita Pizza

1-12" pizza crust (thin style works best)

1 cup refried beans (see recipe) or ½ can (16 oz.) refried beans

1 cup **Chavie's North of the Border** (Mild, Medium, or Hot)

20 Oz. boneless, skinless chicken breast

Fajita Marinade (see recipe)

½ red bell pepper-cut 2" julienne strips

½ green bell pepper-cut 2" julienne strips

½ medium yellow onion-cut 2" julienne strips

6-8 Oz. grated cheddar or co-jack Cheese

### Fresh toppings

1 medium tomato, diced

½ cup chopped scallions

¼ head shredded iceberg lettuce

1 can sliced black olives (2 ¼ oz.)

Sour cream (As Needed)

**Chavie's North of the Border**

(Mild, Medium or Hot) (as needed)



### Procedure

Make fajita marinade and marinate chicken breast 2 hours, then grill until done and chill. Sauté the pepper and onion strips until tender, but not soft, and then chill. Dice chilled, cooked chicken breast.

Spread refried beans over the crust leaving at least 1" on the edge of the crust uncovered. Spread **Chavie's North of the Border** over the beans. Add peppers and onions evenly over the pizza. Top with the diced, cooked chicken breast. Cover with the grated cheese and bake in a preheated 375 degree oven until cheese begins to brown and crust is crisp. Remove from oven and top with fresh toppings. Cut pie shape and serve.

**This recipe will serve 2-4 people as a dinner or more as an appetizer.**