

- 'No Sweat' Bonus Recipe -

Ben's Mexican Chicken Pizza

This pizza was created by Ben (17), one of our Kitchen Heroes. Ben loves to tinker with different pizza toppings and bottoms. This one uses naan or pita bread and salsa.

Makes one personal sized pizza

- 1 fresh naan bread or pita bread
- 2 tbsp salsa, approx
- about 1/2 cup cooked shredded chicken
- 2 tbsp diced bell pepper
- 3/4 cup grated old cheese
- 1/8 tsp chili flakes, or to taste
- Red Guitar Mexican Seasoning** or **Flaming Toque Smoky Blend & Rub**
- balsamic glaze*, for drizzling
- fresh sprouts, to garnish (such as pea shoots or sunflower sprouts)

1. Preheat oven to 375°F.
2. Place naan on a board and spread over the salsa, then top with pieces of shredded chicken and diced bell pepper. Sprinkle over the grated cheese. Then top with the chili flakes; shake over the **Red Guitar**.
3. Bake on a pizza pan or directly onto a hot pizza stone for about 10 minutes, until the cheese is bubbly. Remove from the oven and transfer to a plate. Drizzle over some balsamic glaze and top with fresh sprouts.

**Available at most supermarkets. Look for Nona Pia brand, for example.*



Ben says, "Make sure you top your pizza with something fresh before serving. I like fresh sprouts of any kind."

