

Smokey Chicken Fajita Pizza



Topping

- 2 tablespoons lemon or lime juice
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/2 teaspoon liquid smoke
- 1 pound boneless, skinless chicken breasts, cut into thin strips
- 2 tablespoons CRISCO® Oil
- 1 medium bell pepper (green or red), cut into strips
- 1 medium onion, cut into wedges

Pizza Crust

- 1 (6.5 oz) package MARTHA WHITE® Pizza Crust Mix, Crispy Recipe
- 1/2 cup salsa
- 1 cup Monterey Jack cheese
- Chopped cilantro, optional

1. In medium bowl, combine lime juice, salt, pepper, garlic powder and liquid smoke. Add chicken; stir. Cover; marinate in refrigerator for at least 30 minutes.
2. In large skillet, heat 1 tablespoon oil over medium high heat. Drain chicken, reserving marinade. Cook chicken 3 to 5 minutes or until no longer pink, stirring often. Remove from skillet. In same skillet, heat 1 tablespoon oil; add peppers, onion and reserved marinade; cook and stir 3 to 5 minutes or until crisp-tender. Return chicken to skillet; cook and stir until heated through.
3. Heat oven to 475° F. Prepare pizza dough according to package directions. After prebaking crust, top with fajita chicken mixture, salsa and cheese. Bake an additional 9 to 11 minutes or until crust is golden brown and toppings are thoroughly heated. Sprinkle with chopped cilantro, if desired.

Makes 4 to 6 Servings