

# Barbecued Chicken & Vegetable Mini-Pizzas



## Ingredients:

1/2 - lb.	Boneless skinless chicken breasts
1/4 - Cup	Italian Style dressing
1 - Each	Red Pepper
1 - Each	Zucchini
1 - Each	Tomato
1 - Each	Onion
2 - Each	7-inch precooked pizza shells
1 - Cup	Mozzarella Cheese (grated)
1/4 - Cup	Fresh Basil (chopped)

## Procedure:

- 1 Marinate chicken for a 10 minutes in Italian dressing. Pat dry and cook on preheated barbeque for 5-7 minutes. Each side, until no longer pink inside. Let cool. Cut into thin strips and set aside.
- 2 Meanwhile, grill red pepper until blackened on all sides. Place in paper bag until cool. Remove skin, seed and membranes. Cut into strips and set aside.
- 3 Slice zucchini in long strips lengthwise. Grill 1-2 minutes each side. Cut into 1-inch pieces. Set aside.
- 4 Dice tomato and onion and sprinkle over pizza shells. Add chicken and zucchini. Sprinkle with cheese and basil. Add red pepper strips.
- 5 Place pizza on barbeque grill rack and cook uncovered over medium-high heat for 2 to 3 minutes, or until bottom crust is lightly browned. Slide pizza onto baking sheet. Place baking sheet on barbeque, and close barbeque lid. Cook 5 minutes or until cheese bubbles and crust is crisp as desired. Slice and serve.

Yield: 4 Servings

Time: 30 Minutes

Additional Notes: