



CALABRIAN CHICKEN & CORN PIZZA

Few flavour combos are cherished more than sweet and savory. This Brazilian take on pizza features the savory flavors of chicken tossed in Calabrian chili paste balanced perfectly with the sweetness of caramelized onions and charred corn. Mozzarella and Parmesan cheese piled onto a Proof & Bake crust deliver a crispy vessel for a pizza you don't need to travel below the equator for.

Yield: 1 Pizza

INGREDIENTS

- 1 Unit **RICH'S** 16" Proof & Bake Sheeted Pizza Dough, 20 26-Oz (#35086)
- 2 C Cooked Chicken, shredded
- 2 tbsp. Calabrian Chili Paste
- 1 Each Large Yellow Onion, sliced
- 1 C Corn Kernels
- 1 C Mozzarella cheese
- 0.25 C Grated Parmesan Cheese
- 1 tbsp. Olive oil
- Sea Salt
- Fresh Basil

DIRECTIONS

- 1 Remove pizza dough from freezer and thaw overnight in retarder, or thaw 2-3 hours at room temperature. Preheat oven to 375°F.
- 2 Caramelize the onions with olive oil and a pinch of salt.
- 3 Char the corn in a separate skillet with a splash of olive oil.
- 4 Toss the cooked chicken in 1-2 tbsp Calabrian chili paste and add olive oil as needed.
- 5 Top pizza crust with the mozzarella cheese, chicken, caramelized onions, corn and a sprinkle of parmesan cheese.
- 6 Bake 8-12 minutes.
- 7 Top with a pinch of salt and fresh basil. Serve.

