



Grilled Chicken Pizza w/ Spinach and Ricotta

Ingredients:

4	Boneless, Skinless Chicken Breasts
6	6" Pita Bread
1 cup	Ricotta Cheese
1/2	Spanish Onion
1	Orange Bell Pepper
1 small bag	Baby Spinach
1/2 cup	Olive oil
2 cups	Munster Cheese – Grated
	Salt and Pepper to taste

Directions:

1. Season chicken breasts with olive oil, salt and pepper and cook in the Merry Chef for 1:50 @ 525°, 10% fan and 100% microwave power, or until internal temperature reaches 165°. Set aside to rest
2. Place spinach in a High Heat Cambro Colander Pan and steam for 7 minutes @ 180° in the Cleveland Convothem. Drain well and set aside.
3. Preheat Fusion Toaster Oven to level 9.0 heat, the top/bottom heat ratio to 50, and the time to 1:30.
4. Assemble pizzas by spreading even amounts of ricotta cheese on each pizza, followed by adding toppings such as peppers, onions, spinach, chicken, and cheese.
5. Place assembled pizzas on a pizza screen and run through the pre-heated Fusion toaster.
6. Cut the pizzas into 4 equal parts and serve.