



BUFFALO CHICKEN PIZZA

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ONE BATCH MAKES 2 13" PIZZAS.

INGREDIENTS	X1	X2	X3	X4
Pizza Dough (I use: http://angelaskitchen.com/2008/05/17/gluten-free-dairy-free-pizza-joy-yum/) to make	2 gluten & dairy free pizza crusts	4 gluten & dairy free pizza crusts	6 gluten & dairy free pizza crusts	8 gluten & dairy free pizza crusts
Oil, divided	3 T	6 T	9 T	3/4 c
Large onion, thinly sliced	1	2	3	4
Boneless, skinless chicken breast or tenders, cut into slices	1 lb	2 lbs	3 lbs	4 lbs
Gluten free Worcestershire sauce	2 T	1/4 c	6 T	1/2 c
gluten free hot sauce of choice, to taste	2 to 3 T	1/4 c to 6 T	6 T to 9 T	1/2 c to 2/4 c
Gluten & dairy free tomato sauce	1 c	2 c	3 c	4 c
Gluten & dairy free cheese substitute of choice	1 c	2 c	3 c	4 c
Salt & pepper	to taste	to taste	to taste	to taste

Saute onion in 1 tablespoon oil until caramelized. Set aside.

In the same pan, heat remaining oil and sauté chicken until cooked through, seasoning with salt and pepper. Add Worcestershire sauce, hot sauce and tomato sauce. Stir until combined. Check seasonings and remove from heat.

Oil 2 pieces of parchment, place one on each of 2 13-inch to 15-inch pizza pans or a baking sheet. Set aside. Make pizza dough as per recipe. Divide dough in half. Place each portion on a prepared pizza pan. Drizzle about a tablespoon of olive oil over your hand and one portion of dough. I usually pat the dough back and forth in my hand until rounded. Spread the dough out evenly over the pizza pan, forming a ridge around the edge to contain the pizza toppings.

Dividing between the two pizzas crusts, evenly spoon sauce and chicken onto pizza crusts and to about 1 inch to the raised edges of dough. Dividing between the two pizzas top with caramelized onions.

If baking right away: Bake in a preheated 400 degree F oven until crust is golden and cooked through. Top pizzas with non-dairy cheese substitute if using. Put pizzas back into oven, but turn off the heat. Let the left over heat melt the cheese substitute. This should only take a few minutes.

To freeze: Add non-dairy cheese substitute, if using. Wrap with plastic and place in coldest part of the freezer. When frozen, you can remove the pizza from the pan and place on a circle of cardboard to prevent breaking while being stored. Wrap pizza well with plastic and foil.

To serve: Unwrap frozen pizza, leaving parchment. Put pizza on pizza pan or baking sheet; place in cold oven. Turn oven to 400 degrees. Bake until crust is golden and toppings are bubbly.