

8PM- Meat Pizza

Recipe By Chayie Schlissfeld



Cooking and Prep:  1 h

Serves:  6

Contains:   

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

Meat Pizza...to us Jews, this is a real oxymoron. One night, while speaking to a friend, she challenged me to create a pizza, without cheese, that my family would enjoy as much as a traditional slice. I accepted her challenge and began experimenting. The first few times, the dough was still raw while the toppings were cooked. The next time, the dough was cooked, but the toppings had already dried out and becomes tasteless. I had one more chance (how many times would my family agree to taste my meat pizza experiments?). This time, I surprised them all and the pizza was finished to the last crumb. It's now a staple on my dinner menus. You can make an extra batch of the chicken pastrami topping and freeze for another week. Oh, and Breindy, now that I succeeded at this challenge, I am waiting for my dinner out.

Ingredients (9)

Main Ingredients

- 1 pound frozen pizza dough, thawed
- 1/4 cup canola oil

- 2 large onions, thinly sliced
- 1 pound chicken cutlets, cut into small pieces
- 6 ounces pastrami, cut into strips
- 1 cup sweet chili sauce (for a less spicy version, use [Gefen Duck Sauce](#))
- 1/4 cup [Gefen Mayonnaise](#)
- garlic powder, for sprinkling

Sommelier Suggests

- [Weinstock Cellar Select Cabernet Sauvignon](#)
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Start Cooking

Prepare the Pizza

1. Preheat oven to 425 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Roll out pizza dough until it is the size of a baking sheet and place on prepared sheet (it's easier to do this directly on the parchment and transfer both together to the sheet).
3. Using a fork, pierce the dough several times. Bake for 10 minutes.
4. Meanwhile, heat oil in a saute pan over medium heat. Add onions and cook until golden, 10-12 minutes. Add chicken, pastrami, and sweet chili sauce and cook for 20 minutes over low heat.
5. Spread mayonnaise over par-baked dough and sprinkle with garlic powder.
6. Top with chicken mixture and bake for 20-25 minutes, or until pizza reaches desired crispiness.

Note:

Photos by Rina Schiffman

Variation:

Want to make your own pizza dough from scratch? Try this [pizza dough recipe](#).