

Triple the Fun Meat Pizza

Recipe By Chanie Nayman



Cooking and Prep:  1
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Serves:  4

Contains:    

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian

Sure, meat pizzas are fun, but amp up the action with this triple whammy! **A**
Food Fight, Round 2 Recipe

Ingredients (21)

Pizza

- 1 store-bought parve pizza dough
- salt
- thinly sliced avocado, for topping (*optional*)
- arugula, for topping (*optional*)
- Salad Mate Sweet and Sour Sauce, for drizzling
- chopped fresh or dried parsley

1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

Spicy Garlic Mayo

1 teaspoon (or more) sriracha or hot sauce

1/4 cup **Gefen Mayonnaise** (low fat is fine)

2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**

Meat Topping

1 pound (1/2 kilogram) dark meat chicken cutlets

1 teaspoon salt

1 teaspoon garlic

1/4 teaspoon garlic

1 teaspoon paprika

3 tablespoons Salad Mate BBQ Sauce

1 (6-oz./170-g.) package beef fry

1 (6-oz./170-g.) package pastrami

oil, for sautéing

2 large onions, sliced

Sommelier Suggests

Alfasi Reserve Malbec/Syrah

Start Cooking

Prepare the Meat Topping

1. Preheat oven to 400 degrees Fahrenheit. Place chicken cutlets in a baking dish. Sprinkle with spices and smear with BBQ sauce. Bake uncovered for approximately 40 minutes. When done, remove from oven and chop coarsely.
2. Place the beef fry in a single layer in one baking pan, and do the same with the pastrami in

another pan. Place in oven and bake for 20 minutes. Once done, remove from oven and coarsely chop.

3. Heat oil in a large frying pan. Add onions and sauté until they're deep brown. Add the chopped pastrami, beef fry, and chicken. Stir to combine and sauté a few minutes longer.

Prepare the Spicy Garlic Mayo

1. Combine the ingredients in a small dish and set aside.

To Assemble

1. Roll out the dough onto a large baking sheet and sprinkle with salt, garlic, and parsley. Bake for 20 minutes. Remove from oven and drizzle with sweet and sour sauce. Arrange the chicken and meat on top. Drizzle with more sweet and sour sauce and spicy garlic mayo. Top with arugula and/or avocado, if desired.