

Scavo Family Mini Chicken Pizzas:



Ingredients:

For the Pizza Dough (or you can use store-bought mini pizza crusts):

- 2 1/4 teaspoons (1 packet) active dry yeast
- 1 cup warm water (110°F or 43°C)
- 2 1/2 cups all-purpose flour
- 2 tablespoons olive oil
- 1 teaspoon sugar
- 1 teaspoon salt

For the Pizza Toppings:

- 1 cup cooked and shredded chicken (seasoned with your favorite spices)
- 1/2 cup pizza sauce or marinara sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup diced bell peppers
- 1/2 cup diced red onion
- 1/2 cup sliced black olives
- 1/2 cup sliced mushrooms
- 1/2 teaspoon dried oregano
- Salt and pepper to taste

Instructions:

Prepare the Pizza Dough (if making from scratch):

- In a small bowl, combine warm water and sugar. Sprinkle the yeast over the water and let it sit for about 5-10 minutes, or until it becomes frothy.
- In a large mixing bowl, combine the flour and salt.
- Pour the yeast mixture and olive oil into the flour mixture. Stir until a dough forms.
- Turn the dough out onto a floured surface and knead it for about 5 minutes, or until it becomes smooth and elastic.
- Place the dough in a lightly oiled bowl, cover it with a clean kitchen towel, and let it rise for about 1 hour, or until it doubles in size.

Preheat your oven: Preheat your oven to 475°F (245°C) or as per the instructions for your pizza dough.

Assemble the Mini Chicken Pizzas:

- Divide the pizza dough into small portions, depending on how many mini pizzas you want to make.
- Roll out each portion of dough into a mini pizza crust.

Top the Pizzas:

- Spread a layer of pizza sauce on each mini pizza crust.
- Sprinkle shredded mozzarella cheese on top of the sauce.
- Add the seasoned shredded chicken and your choice of diced bell peppers, red onion, black olives, and sliced mushrooms.

Season and Bake:

- Sprinkle dried oregano, salt, and pepper over the assembled pizzas.
- Place the mini chicken pizzas on a baking sheet or pizza stone.

Bake: Bake the mini pizzas in the preheated oven for about 10-12 minutes, or until the crust is golden and the cheese is bubbly and slightly browned.

Serve: Remove the mini chicken pizzas from the oven and let them cool for a minute or two before slicing and serving.

Feel free to customize these mini chicken pizzas with your favorite toppings and seasonings to create the perfect pizza for your taste. Enjoy your Scavo Family-inspired meal!