

# Maine Arts Camp

2012

**Recipe Name: Buffalo Chicken Pizza**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time: 1 hour**

**Servings:4**

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
1	ball	Pizza dough	See pizza dough recipe
12	ounces	Boneless skinless chicken breasts	
		Olive Oil	For drizzling
2	tsp	Montreal Steak Seasoning blend	
2	TBSP	Butter	
1	TBSP	Worcestershire sauce	
3	TBSP	Hot Sauce	Frank's by Durkee works well
1/2	cup	Tomato Sauce	Or Pizza sauce
1	Cup	Monterey jack cheese	Shredded
1/2	cup	Blue cheese crumbles	
3		scallions	Sliced very thin

**Procedure:**

- 1 Preheat oven to 425 degrees F. Preheat grill pan or sauté pan to medium-high.
- 2 Place chicken on a plate and drizzle olive oil over the chicken then season with Montreal steak seasoning. When grill or pan is hot, add chicken and cook about 3 minutes on each side.
- 3 Stretch dough to form pizza on a lightly floured bench. If you let it rest and warm up a few minutes it will handle even easier. Set pizza on pizza pan to the side and clean board.
- 4 In a medium skillet over medium heat, melt butter and stir in Worcestershire, hot sauce, and tomato sauce
- 5 Remove the chicken from grill and thinly slice it. Add chicken to sauce and coat. Cover the pizza dough with the saucy Buffalo chicken, & cheeses. Bake 18 minutes or until crisp. Top with sliced scallions