

Fabulous Fajita Pizza

A Special Recipe For Weight Watchers out there!

(4 pts per serving--eat the WHOLE pizza for 32 pts!!)

1 med green bell pepper
1 med red bell pepper
1 med onion
2 boneless, skinless chicken breast halves
2 pkg refrigerated pizza crust
1 tsp veggie oil, divided
1-2 tsp Pampered Chef Pantry Southwestern Seasoning Mix
1 garlic clove, pressed
1/4 c chunky salsa
2 c shredded co-jack cheese, divided
2 TBL snipped fresh cilantro

Preheat oven to 425 degrees. Cut bell peppers into 1/2 inch thick strips. Cut onion into 1/2 inch strips & cut chicken crosswise into thin strips. Lightly sprinkle Large Round Baking Stone w/flour & unroll both pkgs of pizza dough. Arrange dough side-by-side on stone, shaping into a circle. Roll dough to the edge of baking stone, pressing seams to seal. Heat skillet over high heat & add 1/2 tsp of oil. Add chicken & stir-fry for 2-3 mins until chicken is no longer pink. Remove from skillet. Add remaining oil, peppers, onion, and seasoning mix to skillet. Press garlic over veggies w/Garlic Press. Stir-fry 1-2 mins or until veggies are crisp-tender. Remove skillet from heat & stir in chicken & salsa. Sprinkle 1/2 of the cheese evenly over crust. Arrange chicken mixture over cheese. Sprinkle remaining cheese over chicken mixture. Bake 18-22 mins or until crust is golden brown. Remove from oven & sprinkle cilantro over pizza; let stand for 10 mins. Cut into wedges. Yield: 8 servings