

crust or crusts, depending on the number of people you are serving, on the grill. To build your pizza, spread the pizza sauce (it just needs to cover the crust), add additional basil and garlic to taste, and spread a layer of four cheese blend, grated cheese over the tortilla crust. Next, apply the dried mushrooms and shrimp and spread another layer of four cheese blend, Parmesan cheese, and cook the pizza.

Chicken & Sun Dried Tomato Pizza with Alfredo Sauce

Tortilla shell
Alfredo sauce
Grated mozzarella cheese
Small can of chicken
Sun dried tomatoes
Garlic
Parmesan cheese
Crushed red pepper

For the
chicken and
sun dried
tomato
pizza, start
by draining
and drying a
small can of
chicken. While
the chicken
is drying you
can brown the
tortilla crust on
the grill. To



build this pizza, you will want to spread the alfredo sauce on the tortilla crust and then add additional garlic to taste. Next, spread a layer of mozzarella cheese, the dried chicken, apply sun dried tomatoes, and finally spread another layer of mozzarella cheese and the pizza is ready to cook.

People like hot pizza and because of the size of most boat ovens, the chef will probably continue cooking pizzas while the guests begin eating. It is really fun because when we have company, I usually use different ingredients for each pizza and along with the beer or wine, the new pizzas help continue the conversation, not to mention provide great feedback to the chef. Of course you should plan on having Parmesan cheese and crushed red pepper available when they are served.

I have found these are very easy to prepare and make, and regardless if we are alone or with friends, they are a hit. The pizzas I have shown can be modified at will to your taste. Some of the ingredients we have also used in combination with each of the pizzas are: Canadian bacon, pepperoni, spinach, diced red onions, sliced olives, canned quartered artichokes (packed in water) after dried, dried red peppers, sausage, sautéed fresh green peppers, and for the salty sailors, anchovies.

Of course you can always simply have a cheese pizza. ♪