CHICKEN PARM PIE

A favorite Italian main dish gets the pizza treatment in this savory, cheesy twist on chicken Parmesan. While a pizza dough recipe is provided, of course feel free to use your own recipe, sauce/cheese ratios, and baking time.

INGREDIENTS

- [ ] 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skinless (47270)
- [ ] 16 oz pizza dough
- [ ] 3 oz spicy vodka sauce
- [ ] 6 oz mozzarella cheese, shredded
- [ ] 2 oz pepperoni
- [ ] Shaved garlic, as needed
- [ ] Fresh basil, as needed
- [ ] Parmesan, as needed

SPICY VODKA SAUCE

- [ ] 1 gal vodka sauce, prepared
- [ ] ¼ cup plus 2 tbsp chile flake

PIZZA DOUGH

Makes enough dough for about 12 14" pizzas. NOTE: Gram measurements are more precise, but ounces are provided for reference.

- [ ] 2025 g (71.43 oz) water
- [ ] 112 g (3.95 oz) olive oil
- [ ] 54 g (1.90 oz) sugar
- [ ] 41 g (1.45 oz) yeast
- [ ] 81 g (2.86 oz) salt
- [ ] 112 g (3.95 oz) whole milk powder
- [ ] 3240 g (114.28 oz) all-purpose flour



PREPARATION

Yield: One 14" pizza

1. For the cutlet, pound out skinless Mountaire® Chicken Chop™ (#47270) and portion 6 oz cutlets. Using standard breading procedure, bread and fry with breadcrumbs and allow to rest. Once completely cooled, slice the fried cutlets into strips. This should be done ahead of service and not done a-la-minute.
2. Prepare pizza dough: Combine ingredients, in order, in the bowl of a mixer. Use the dough hook to mix on medium speed for 10 minutes. Portion into 453 g (16 oz.) balls and allow to rest for 30 minutes. Use immediately. Alternatively, shape and store, refrigerated until ready to use.
3. Prepare spicy vodka sauce: Combine the ingredients and bring to a simmer. Cool and store for service.
4. To build the pizza, stretch the dough, and top with sauce, pepperoni, cutlet pieces, cheese, and shaved garlic. After baking, finish with fresh basil and parmesan.

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