

Dy-no-mite Mango Chicken Pizza

Chicken pizza topped with mango, red peppers and a tangy sauce

Instruments

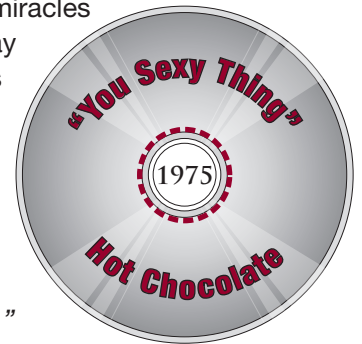
- 3 tbsp hickory-flavored barbecue sauce
- 3 tbsp ketchup
- 2 tsp freshly squeezed lime juice
- ¼ tsp chili powder
- 1 cup chopped cooked chicken breast
- 1 (12-inch) pre-baked, thin-crust pizza shell
- 1 mango, peeled and cut into ½-inch chunks (see cooking tip)
- ⅓ cup diced red bell peppers
- ¾ cup (packed) shredded Monterey Jack cheese (3 oz / 85 g)
- 1 tbsp chopped fresh cilantro

Lyrics

- ♫ To make sauce, in a small bowl, mix together barbecue sauce, ketchup, lime juice and chili powder.
- ♫ In a medium bowl, toss 2 tbsp sauce with chopped chicken breast. Spread remaining sauce evenly over pizza crust, leaving a ½-inch border. Top crust with chicken, mango and red peppers. Sprinkle with cheese followed by cilantro. Place pizza on a round baking sheet.
- ♫ Bake in a 425°F oven for 8 to 10 minutes or until cheese is melted and edges are lightly browned. Let sit 5 minutes before slicing.

The Music Behind The Meal

You'll believe in miracles the instant you lay your eyes on this enticing mango chicken pizza! Cook it up listening to an alluring song like Hot Chocolate's "You Sexy Thing."



This dy-no-mite dish is absolutely everything you've prayed for in a pizza!

Do It To Me One More Time!

"You Sexy Thing" became a top ten hit on the disco floors in 1975. It rose to popularity again in the '90s when it was used on the soundtrack for the film, *The Full Monty*.

Hip Cooking Tip

You can substitute chunks of fresh ripe pineapple for the mango.
Cook-On!

Volume < Makes 1 pizza, 8 slices >

PER SLICE						
calories	total fat	saturated fat	protein	carbohydrate	fiber	sodium
186	5 g	2 g	10 g	26 g	1 g	421 mg



Questions From the Kitchen

If I had a million dollars, I wouldn't mind buying fresh herbs so often. But it's starting to add up. What can I do to keep them from spoiling so quickly?

– Penny

Treat them like a bouquet of flowers and they'll last about two weeks. Keep them in a small container with stems down in a few inches of water. Loosely tent with a plastic bag and store in the fridge.

– B.G.