

# Mediterranean Thin Crust Pizza

---

**Serves:** 4

**Preparation Time:** 0:20

## **Ingredients:**

- 1 pizza crust (thin homemade or thin pre-made)
- 1 boneless chicken breast (pre grilled)
- 200g feta cheese
- Kalamata olives - remove pits
- Sun dried tomato
- Red onion
- Fresh basil
- Balsamic Vinaigrette
- 3 tablespoons Olive Oil
- 3 tablespoons Balsamic Vinegar
- Crushed chopped garlic to taste



## **Steps:**

Combine ingredients in dish and mix together. Place chicken, and vegetables around pizza dough according to taste. Sprinkle generously with crumbled feta cheese. Drizzle the balsamic vinaigrette, and sprinkle chopped fresh basil over pizza to taste.

1. Place pizza stone in the center of your cooking grids. Turn both burners to high and preheat grill to 400° - 600°F.
2. Create your own pizza with your favorite toppings using pizza dough or flatbread. Pre-made pizza can also be used.
3. Monitor cooking progress every couple of minutes as cooking temperatures and times vary widely among makes and models of barbecues.
4. Pizza is ready when cheese has melted and bottom is browned. Remove from pizza stone with the included wooden pizza peel.
5. Allow stone to cool completely before attempting to remove from grill.



[GrillPro Pizza Grilling Stone, Ref: 98155](#)

