

Wood-Fired Chicken Chimichurri Pizza

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/wood-fired-mexican-pizza-recipe>

Ingredients:

- pizza dough recipe below
- 4 chicken thighs bone-in, skin-on
- house seasoning Cattleman's Grill Road
- 8 ounces cream cheese smoked
- 3/4 cup chimichurri recipe below
- cherry tomatoes
- baby arugula
- balsamic vinegar Orlando
- 1/4 cup shallot chopped
- 1/2 cup fresh cilantro chopped
- 1/2 cup fresh parsley, chopped
- 1 tablespoon fresh oregano
- 2 cloves garlic crushed, peeled
- 8 seasoning Second Ride Carne Asada
- 1 tablespoon capers
- 2 tablespoons red wine vinegar
- 1/4 cup extra virgin olive oil Saica Sicilian
- salt Jacobsen, Co. Kosher Sea Salt, to taste
- black peppercorns
- salt
- 2 cups red onion
- 3/4 cup white wine vinegar
- 3/4 cup water
- 2 tablespoons pickling spice
- 2 dried arbol chiles
- 2 teaspoons salt Jacobsen, Co. Kosher Sea Salt
- 1 teaspoon sugar
- 325 grams warm water 1 cup 7 tbsp, 110°F
- 5 grams dry yeast Caputo
- 500 grams pizza flour Antimo Caputo "00"
- 10 grams salt Jacobsen, Co. Kosher Sea Salt

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 140 milligrams
4. Fat: 47 grams
5. Fiber: 6 grams
6. Protein: 23 grams
7. SaturatedFat: 16 grams
8. Sodium: 3170 milligrams
9. Sugar: 10 grams

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