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# *Picadillo Chicken Pizza*

**Prep Time:** 25 mins

**Cook Time:** 20 mins

**Total Time:** 45 mins

## **Ingredients**

- ❖ 6 ounce(s) pizza crust mix
- ❖ 1 cup(s) salsa
- ❖ 1/4 teaspoon cinnamon, ground
- ❖ 1/4 teaspoon cumin, ground
- ❖ 1 1/2 cup(s) chicken, cooked, sliced or chopped
- ❖ 1/3 cup(s) olives, green, pitted, sliced
- ❖ 1/4 cup(s) raisins, golden
- ❖ 1/4 cup(s) scallion(s) (green onions), sliced
- ❖ 3 tablespoon nuts, almonds, sliced
- ❖ 1 cup(s) cheese, mozzarella, part-skim, shredded
- ❖ 1 tablespoon cilantro, snipped

## **Preparation**

1. Preheat oven to 425°F. Grease a large baking sheet; set aside. Prepare pizza crust according to package directions. With floured hands, pat dough into a 15x10-inch rectangle on prepared baking sheet, building up edges slightly (crust will be thin). Bake for 5 minutes.
2. In a medium bowl, combine salsa, cinnamon, and cumin; spread evenly over crust, being sure to reach edges. Top with chicken or turkey, olives, raisins or cranberries, green onions, and almonds. Sprinkle with cheese.
3. Bake about 15 minutes or until edges of crust are golden. Remove from oven; sprinkle with cilantro.

