



Find the Missing Profits

Recipe Contest Winner

WEEK #2 (SEPT. 12 – SEPT. 16)

Featured Ingredient/Theme of the Week:

Fresh Fruit



Winner: Chef Bella Miller,
Crown Valley Port House

Recipe: Harvest Apple and Grilled Chicken
Salad in a Pizza Bowl

City/State: Clarksville, MO

TM: Bill Grumich

Yields: 1 Serving

Ingredients:

- 7" Roseli[®] Pizza Dough
- 2 Tbsp. Honey for Glazing
- 2 Artisan heads of Sweet Gem Lettuce or Butterhead Lettuce
- 1 Gala or Fuji Apple, peeled and tossed with 1 Tbsp. Lemon Juice
- 1/4 cup Golden Raisins
- 1/4 cup Chopped Pecans
- 1/3 cup Canned French Fried Onions
- 2 oz. Sharp Cheddar Cheese cut into Strips
- 4 oz. Precooked Grilled Chicken Breast cut into Strips

Procedure:

Thaw and raise the Roseli[®] Pizza Dough. Turn a 6" round x 2" deep cake pan upside down and spray with Pan Release. Stretch pizza dough over pan leaving it thin on the top and a lip around the bottom.

Bake in a 350°F oven unit slightly brown. Remove from pan and turn upright to finish browning the inside of the bowl. Remove from the oven and glaze the inside of the bowl with the Honey.

Toss Grilled Chicken and Lettuce and place in Pizza Bowl. Arrange Apples around edge of the bowl. Place Raisins on top of Apples. Sprinkle with Chopped Pecans and French Fried Onions. Place Cheddar Cheese Strips around the Salad. Ladle on Salad Dressing – see recipe below.

Salad Dressing Ingredients:

- 1/2 cup Extra Virgin Olive Oil
- 1/2 cup Honey or Light Corn Syrup
- 2 Tbsp. Red Wine Vinegar
- 1/4 cup Amber Ale Beer
- 1 tsp. Lemon Juice
- 1/2 tsp. Minced Garlic
- 1/8 tsp. Salt

Whisk ingredients until well blended.