

### **Pizza Dough in Bread Machine** (makes 2 pizzas)

1 cup lukewarm water  
1 tsp. sugar  
2 TBSP. olive oil  
1 TBSP. honey  
1 tsp. salt  
3 cups bread flour  
2 ¼ tsp. fast rising yeast

Place all ingredients into bread machine in this order. Put on dough cycle. Once done let rise and flatten out into a circle.

### **Roberts Favorite Gourmet Pizza**

#### **Ingredients:**

2-3 chicken breasts  
¾ cup olive oil  
½ cup vinegar  
½ cup lime juice  
2 tsp. cumin  
2 tsp. garlic powder  
dash of cayenne pepper  
fresh (chopped) basil & cilantro  
½ cup ranch dressing

#### **Topping:**

Sliced jalapeno  
Sliced roma tomatoes  
Gouda cheese

First, marinate the chicken breasts that have been cut into bite size pieces in olive oil (½ cup), vinegar, lime juice, cumin, garlic powder, & a pinch of cayenne for at least 30 minutes and grill. After pizza crust has cooked 6-7 minutes in a 450 degree oven, spread a mixture of 1/4 cup olive oil and fresh chopped cilantro and basil to taste on crust. Drizzle the ranch dressing over this. Place cooked chicken pieces over the ranch dressing. Put chopped (or sliced) jalapeño and sliced gouda cheese on top. Lastly, slice roma tomatoes on top of this. Bake @ 8 more minutes at 450. Enjoy!