

Deep Fried Chicken Parm Pizza Crust Recipe

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Ingredients

2 eggs
4 chicken breast
4 tbsp. panko breadcrumbs
½ tbsp. salt
¼ tsp. pepper
1 tsp. Ms. Dash garlic and herb
½ tsp. Pizza seasoning
1 bag shredded mozzarella
1 jar of pizza sauce
1 can of diced tomato's
7-10 basil leaves

Preparation

First Step

In a food processor cube up large chunks of the chicken add eggs, breadcrumbs, salt, pepper, Mrs. Dash, pizza seasoning, Pulse until the chicken become a thick doughy pâté like mixture.

Cut up about 16 6x6 parchment squares and lay one on top of a coffee saucer plate. Take approximately two large spoonfuls and press into a thin layer to make a form of pizza dough. Put another sheet on top of the now finished pizza dough prepped and set aside. Repeat until all chicken has been formed into mini pizza dough plates. On a tray place the finished raw chicken dough (that is still between two pieces of parchment /ok to stack) and freeze for about 2 -3 hours.

You now have chicken dough disks ready for pull out as needed to make the final step. If not making all of them, put in a freezer bag once frozen.

Second Phase

Prepare a breading station of three plates

Corn Starch, Egg Wash, and Panko Bread Crumbs

Either in a deep fryer or frying pan fry the chicken dough until golden brown. Transfer to cookie rack to drain.

Alternative to deep-frying, bake for 30 minutes at 375 degrees, then go to final step. Might recommend spraying sheet with pam spray and then also spray top of pizza dough crust.

Final Step,

Add four spoonful of pizza sauce to each chicken pizza crust and a handful of mozzarella. Bake at 350 degrees for 15-20 min. Before serving add a sprinkle of chopped fresh basil.