

## Grilled Chicken, Peach & Caramelized Sweet Onion Pizza

### Ingredients

3 prepared mini pizza crusts made w/ basil  
3 Tbsp peach jam  
1/2 Medium sweet Onion  
1/2 teaspoon Minced Garlic  
1 large Peach, peeled & sliced  
1 tsp basil  
1 cup shredded Mozzarella Cheese  
1 boneless chicken breast  
1/4 cup cooked, crumbled bacon bits



### Instructions

1. Preheat oven to 425 degrees.
2. Prepare pizza crust as directed on GF Bisquick box.
3. Spread dough into 3 greased mini tart pans. Bake 10 minutes.
4. Rub oil and basil onto the chicken breast and grill on a George Foreman grill on med-high until cooked thru. Cut into strips.
5. Caramelize the onion on medium heat, add in garlic for last 5 minutes.
6. Remove crust from oven and spread with jam and half the mozzarella cheese.
7. Add the peaches, chicken, caramelized onions and bacon bits. Top with rest of cheese and sprinkle with basil.
8. Bake for 15 minutes or until browned.