

Ingredients;

3 Cups of AP flour
1 1/2 Cups of semolina flour
1tbsp of garlic powder
1 tbsp of extra virgin olive oil
1/2 tbsp of oregano
1 pinch of salt
2 tsp of active dry yeast
2 tsp of sugar
2 cups of warm water

***place dough in a large bowl covered with olive oil and covered with towel or film.
Place in a warm environment to double in size. Can take two hours depending on the humidity and environment***

Sauce:

9oz of pork chorizo
4 garlic cloves minced
1/2 tsp of black pepper
1 tbsp of oregano
pinch of Salt (pork chorizo has salt)
2 tbsp of extra virgin olive oil
1 serrano pepper
1/2 red onion
20 oz of crush san Marzano tomatoes

Toppings:

Avocado
Cooked and chopped chicken
Sliced red onions
Pico de Gallo
Crema
Limes
Queso fresco

Preheat oven to 425 and cook pizza for about 15 minutes or until crust is golden brown.