Tex-Mex Fajita Pizza

Dough:
2 1/4 cups all-purpose flour
1/4 ounce yeast
1 ½ teaspoons sugar
3/4 teaspoon salt
2/3 cup very warm water (130° F)
3 tablespoons oil

Toppings:
½ teaspoon garlic powder
½ teaspoon onion powder
8 ounces fully cooked chicken fajita meat
8 ounces fully cooked beef fajita meat
1/4 cup green bell pepper, chopped

1/4 cup yellow bell pepper, chopped
1/4 red bell pepper, chopped
1/4 cup chopped onion
1/4 slice mushrooms
2 tablespoons olive oil
1 cup of shredded mozzarella cheese
1 cup shredded colby jack cheese
5 ounces of spinach

Accompaniments:
2 ounces of guacamole
2 ounces of sour cream
2 ounces pico-de-gallo

Preheat oven to 425 degrees Fahrenheit. Combine 2 cups of flour, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil; mix until well blended, about 1 minute. Sprinkle the garlic powder and onion powder in the dough at this point. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly stick.

Knead on a floured surface, adding additional flour if necessary, until smooth and elastic, about four minutes. Let dough rest for ten minutes on the counter uncovered. Pat dough with floured hands to fill greased 11 inch pizza pan. Form a rim by pinching the edge of the dough with your fingers. Spread chicken and beef fajita meat evenly on pizza dough. Top the meat with th peppers, onions, and mushrooms. Drizzle olive oil over all the ingredients on the dough. Add both cheeses to the dough and top with spinach.

Bake on lowest oven rack for 17 minutes, until cheese is bubbly and crust is browned. Allow the pizza to cool for five minutes. Divide into eight equal portions. Serve with accompaniments.

Yields 8 slices. 408 calories per slice.

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