



Chicken Pesto Pizza

Switch up the red sauce and pepperoni and go for pesto and chicken instead! Need help with pizza-making? Watch [Pamela's Pizza Video](#).

Ingredients

- 2 pizza crusts made from Pamela's Pizza Crust Mix – follow [Pizza Crust recipe](#)

Toppings:

- ½ cooked chicken breast or chicken meat, chopped
- ½ to ¾ cups prepared pesto sauce
- ½ to 1 whole roasted bell pepper
- 1½ to 2 cups shredded Mozzarella cheese
- Olive oil, salt & pepper

Directions

Place rack in top position in oven. Pizza stones are suggested for the best crust. Pre-heat oven to hottest temperature- 475 to 500 degrees.

Make pizza crusts according to directions on the Pizza crust mix bag. If using parchment, place directly on top rack, on preheated heavy-duty baking sheet or on pizza stone. Par-bake for 8 to 10 minutes, remove from oven and discard parchment.

Top pizza crust with pesto sauce. Spread about 1 cup cheese over sauce, then place cooked chicken on top of cheese. Top with strips of roasted red pepper, and add a sprinkling of more cheese.

Place pizza back in oven directly on rack or pizza stone without parchment. Bake for 8 to 10 minutes or until hot and bubbly. Cut & serve.

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