



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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