

Chicken Ranch Pizza

Category: Italian

Servings: 2

Rating: 10

Source:

Description:

A fabulous pizza that's dead easy to make.

Ingredients:

olive oil	1 tablespoon
chicken breast	one half
sub-recipe	Pizza dough
green onion	2 tablespoons
tomato	fresh, seeded and chopped
cheddar cheese	1/4 cup
mozzarella cheese	2/3 cup
ranch dressing	2 tablespoons

Instructions:

Sauté the chicken in olive oil over medium heat until browned and cooked through. Cool and chop into bite sized pieces.

Preheat a pizza stone to 450° for about 45 minutes. Roll out the dough into a pizza round and bake it on the stone until it starts to rise, about 2-3 minutes. Remove the dough from the oven and let it settle (can be sped up by piercing with a knife). Spread the ranch dressing onto the partially cooked dough and then sprinkle on the mozzarella. Add tomatoes, green onion, and chicken pieces. Top with cheddar cheese and return to the oven to cook until the dough is done and the cheeses are bubbling, about 8 minutes.