

Chicken Pesto Pizza - from

damndelicious.com

Serves: 8

The absolute perfect weeknight meal that comes together in minutes! Use leftover rotisserie chicken, fresh tomatoes, pesto and cheese!

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes



Ingredients:

1/4 cup	yellow cornmeal
1	classic pizza crust (or make your own)
3 to 4 tablespoons	Pesto (we make in the Bosch Blender)
8	(1-ounce slices) fresh mozzarella cheese
1 cup	ricotta cheese
1 cup	leftover rotisserie chicken
1 cup	cherry tomato, halved

Directions:

Preheat oven to 450 degrees F. Lightly coat a baking sheet or pizza pan with olive oil.

Working on a surface that has been sprinkled with cornmeal, roll out the pizza into a 12-inch-diameter round. Transfer to prepared baking sheet or pizza pan.

Using a small ladle, spread pesto over the surface of the dough in an even layer, leaving a 1/2-inch border.

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Top with mozzarella, dollops of ricotta, chicken and tomatoes.

Place into oven and bake for 15-20 minutes, or until the crust is golden brown and the cheeses have melted.

Serve immediately.