



CHICKEN PIZZA

ACTIVE TIME: 40 minutes • **TOTAL TIME:** 1 hour • **SERVINGS:** 6 (serving size: 2 slices)

INGREDIENTS

- 1 (12-ounce) portion fresh pizza dough
- 2½ tablespoons olive oil, divided
- 2 (6-ounce) skinless, boneless chicken breast halves, cubed
- 1 (4-ounce) link sweet Italian sausage, casing removed
- ¼ cup vertically sliced onion
- 4 ounces cremini mushrooms, sliced
- 1 tablespoon chopped fresh garlic
- 2 teaspoons cornmeal
- 4 ounces fontina cheese, shredded
- 1 red bell pepper, seeded and sliced
- ¾ teaspoon crushed red pepper
- 2 tablespoons chopped parsley
- 2 teaspoons chopped fresh thyme

INSTRUCTIONS

1. Let dough rest, covered, at room temperature for 30 minutes.
2. Preheat oven to 450°F.
3. Heat a large skillet over medium-high heat. Add 1½ teaspoons oil, chicken, and sausage; sauté 5 minutes. Remove mixture from pan. Add 1 tablespoon oil to pan; swirl. Add onion, mushrooms and garlic; sauté 5 minutes, stirring constantly.
4. Punch dough down. Sprinkle a baking sheet with cornmeal. Roll dough out to a 14-inch circle on baking sheet. Brush dough with 1 tablespoon oil; sprinkle with 2 ounces cheese. Arrange chicken mixture, vegetable mixture and bell pepper over cheese, leaving a ¼-inch border. Top with remaining cheese and crushed red pepper. Bake at 450°F for 20 minutes or until golden. Sprinkle with herbs. Cut into slices.

NUTRITION FACTS (PER SERVING)

Each serving (2 slices) contains: 414 calories; 19g fat; 34g carbohydrate; 26g protein

- Source: Recipe via [eatingwell.com](https://www.eatingwell.com)
- Find more recipes at shine365.marshfieldclinic.org



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