



# Chicken Pesto Pizza

## Ingredients

- 1 pkg pizza dough, thawed
- 1 lb cooked chicken, shredded or cubed
- 1 cup grape tomatoes, quartered or sliced OR ½ cup chopped sun-dried tomatoes
- 8 oz fresh mozzarella, sliced thin and patted dry
- 1 cup ricotta cheese
- 2 tablespoons [Fustini's Pesto olive oil](#)
- 2 tablespoons chopped fresh basil

For a fast and easy pizza dough mix that makes 3 medium size pizzas with Fustini's olive oil: [Fustini's Pizza Mix](#)

## Directions

### Step 1.

Preheat the oven to 550 degrees and place any stoneware pans in to preheat.

Mix the Pesto oil with the ricotta cheese and spread on the rolled-out dough, leaving room at the edge for the crust. Place the rounds of fresh mozzarella around the pizza, then top with the cooked chicken, and the sliced grape tomatoes and top with the fresh basil.

### Step 2.

Bake in the oven at 550 degrees for about 10-12 minutes, depending on how crunchy you like your crust and how brown you like your cheese. You could also substitute sun-dried tomatoes for grape tomatoes if you enjoy the flavor of those more. Let cool 2-3 minutes before slicing, then enjoy!