



A very Personal Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 serving of pizza dough,
- 3 tbsp pesto sauce,
- 3 tbsp ricotta cheese,
- 4 oz. boneless chicken,
- 2 artichoke hearts.

Instructions

This pizza is so good, it's just freaking good.

1. Grease a small iron skillet. Add a little cornmeal at the bottom if you have it.
 2. Spread your dough all the way across the bottom of the pan. Make sure the sides of the dough touch the sides of the skillet. Baste with olive oil and sprinkle some sesame seeds on top.
 3. Bake at 325°F for 10 minutes or until you see a little color.
 4. Season and sautee chicken until fully cooked. Let rest for a couple minutes and cut into small pieces.
 5. Also cut artichoke hearts into small pieces.
 6. Remove dough from oven and add toppings. My order is Ricotta Cheese, pesto, chicken, and artichoke hearts.
 7. Place back in oven and bake at 400°F until crust finishes browning.
-

8. Remove and open a pizza joint. Call it Spanky's Personal Pizzas.