



# Chicken Pesto Pizza

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 cloves of garlic
- 1 cup pine nuts
- 3 cups basil leaves (loosely packed)
- 1/4 olive oil salt & pepper to taste
- 4 1/4 cups flour
- 1 1/2 cups warm water
- 3 tsps yeast
- 2 1/2 tsbs salt
- 4 1/4 tbs olive oil
- Two-three chicken breasts (depending on how much)
- 1 tbl oregano
- 2-3 tbl balsamic vinegar
- fresh garlic
- salt & pepper to taste
- Grated mozzarella cheese.

## Instructions

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Preheat oven to 400°F. Slice the chicken into strips or cubes, depending on preference. Combine with marinade and set it in the fridge. Begin the pizza dough by sprinkling the yeast onto the warm water and mixing it. When the yeast is done its thing (approx 10 min's), it should look bubbly. Combine the flour, along with the salt, olive oil and yeast mixture. Stir together until it clumps and then knead it for about ten minutes. Put aside in a bowl and cover with plastic wrap for an hour to allow it to rise. Make the pesto by combining garlic, basil, pine nuts and salt and pepper in a processor, when it forms a paste, slowly add olive oil until it emulsifies. Set aside. Take out the chicken and pan fry in 1/2 tbl of olive oil. Set aside. When the dough has doubled in volume, punch it down and knead it. Split dough apart and form balls. This dough should yield about 6 very thin crusts. Roll out dough until desired thin/thickness. Place it on the pizza pan, poke holes all over (I used a fork), baste some olive oil on and pop it in the oven for about 5-8 minutes at 400°F. Watch carefully, as it can burn.

Take cooked pizza crust, and spread the pesto liberally over, leaving enough room for the edge of the crust (if you want). Place chicken over pesto, and then mozzarella over all that. Put it back in the oven for about 4 mins or whenever the cheese starts to bubble. Cut into slices and enjoy!