



Chicken Alfredo Pizza



This recipe calls for:

Classic Alfredo Sauce

Prep time

15 minutes

Cook time

15 minutes

Servings

4

Ingredients

- 8 oz. skinless, boneless chicken breast halves, coarsely chopped
- 1 tbsp. olive oil
- 1 tsp. Italian seasoning, crushed
- 1 cove garlic, thinly sliced or minced
- 1 14 oz. package fully-baked pizza crust - ((11-inch))
- 1 cup RAGÚ® Classic Alfredo Sauce, divided
- 1/2 cup shredded Mozzarella cheese
- 1/4 cup grated parmesan cheese
- 1/2 cup jarred roasted red bell pepper - (rinsed, drained, and chopped)
- 1/4 cup thinly sliced fresh basil leaves - ((optional))

Instructions

1. Heat the oven to 450° F
2. While the oven is heating, season the chicken as desired. Heat the oil in a 10-inch nonstick skillet over medium-high heat. Add the chicken and cook until well browned and cooked through, stirring occasionally. Add 1/2 teaspoon Italian seasoning and the garlic and cook and stir for 1 minute.
3. Place the pizza crust onto a baking sheet. Spread the sauce on the crust to within 1/2-inch of the edge.
4. Layer with the chicken mixture, mozzarella cheese, Parmesan cheese and peppers. Sprinkle with the remaining Italian seasoning.
5. Bake for 15 minutes or until the cheeses are melted. Sprinkle with the basil, if desired.