

Blackened Chicken Pizza with Creamy Garlic Sauce

Servings: 5

INGREDIENTS

- 1/2 c fresh basil
- 1 lb crimini mushrooms
- 1 lb tomatoes
- 12 oz Monarch® garlic sauce
- 2 lb pizza crust dough
- 2 lb chicken breast
- 1 lb Glenview Farms® mozzarella cheese
- 6 T Cajun seasoning

PREPARATION

Remove dough from freezer and allow to proof at room temperature until soft throughout.

Dice chicken into bite size pieces, season with Cajun spice and sauté until cooked through. Remove from pan and allow to cool to touch. Slice mushrooms thinly reserve. Small dice fresh tomatoes reserve.

Evenly spread garlic sauce onto top of pizza crust. Evenly sprinkle cheese blend on top of garlic sauce. Next, spread on the chicken, tomatoes, mushrooms and basil. Bake at 425°F for 13-14 minutes or until the crust is crisp and toppings are cooked and cheese begins to golden.

