



Chicken, Bacon & Ranch Pizza

Ingredients:

- 2 cups (500 mL) diced cooked chicken
- ½ cup (125 mL) ranch dressing
- 1 garlic clove, pressed
- ¼ tsp (1 mL) *each* salt and coarsely ground black pepper
- 16 oz (450 g) frozen prepared pizza dough, thawed (see Cook's Tip)
Cornmeal for dusting
- 2 small vine-ripened tomatoes, seeded and diced
- 1 cup (250 mL) shredded Colby & Monterey Jack cheese
- 5 slices bacon, cooked, drained and crumbled
- 2 thinly sliced green onions

Directions:

1. Prepare grill for indirect cooking over medium-high heat. Combine chicken, dressing, pressed garlic, salt and black pepper in **Classic Batter Bowl**; toss to coat.
2. Generously sprinkle **Pastry Mat** with cornmeal; place dough onto center of mat. Roll dough to an 12-in. (30-cm) circle using **Baker's Roller**®. Place dough onto **BBQ Pizza Pan**; gently stretching to cover bottom. Top crust with chicken mixture and tomatoes; sprinkle evenly with cheese and bacon.
3. Place pizza pan on grid of grill. Grill, covered, 18-22 minutes or until crust is deep golden brown, rotating pan occasionally for even grilling. Remove pan from grill. Sprinkle evenly with green onion. Cut pizza into 12 slices using **Pizza Cutter**.

Yield: 6 servings

U.S. Nutrients per serving (2 slices): Calories 470, Total Fat 26 g, Saturated Fat 8 g, Cholesterol 75 mg, Sodium 880 mg, Carbohydrate 35 g, Fiber 2 g, Protein 26 g

Cook's Tip: For best results, allow pizza dough to stand at room temperature for 20 minutes before rolling it out.