

# Thin-Crust Chicken Bacon Artichoke Pizza

Thin

crispy crust with a light garlic sauce, topped with grilled chicken,

turkey bacon, mozzarella, baby spinach, marinated artichokes, and feta

cheese

Yield:

8 large slices

Ingredients:

Crust Ingredients:

1/2 cup warm water (115 degrees)

1/2 teaspoon salt

1 1/3 cups all-purpose or bread flour

1 teaspoon dry yeast

Garlic Sauce Ingredients:

1/4 cup light or fat free Italian salad dressing

1/2 teaspoon granulated garlic or garlic powder

1/2 teaspoon salt

dash black pepper

Toppings:

1/2 cup cubed or thinly sliced grilled or rotisserie chicken breast meat

1 cup (loosely measured) baby spinach leaves

1/3 to 1/2 cup marinated artichoke hearts, blotted dry and cut into bite-size (small) pieces

8 ounces (2 cups) shredded mozzarella cheese

2-3 slices turkey bacon ("fully cooked"), chopped into small

pieces

1/4 cup crumbled feta cheese

Green onion slices, optional

Parmesan cheese, for serving (optional)

Instructions:

1.

To make crust, place warm water and salt into a medium mixing bowl. Add

a cup of the flour and the yeast, and stir. Add remaining flour (1/3

cup) and stir or knead into a sticky dough, adding additional water if

needed. Allow dough to rest, covered with a clean towel, for at least 10

minutes but up to 30-45 minutes.

If you have a bread machine, this first step can be done by putting

all crust ingredients into the machine and using the dough cycle to

knead for 10-15 minutes, until a soft, sticky dough is formed.

Stop the

machine and allow dough to rest for at least 10 minutes, or up to 30-45

minutes.

2. Liberally butter a 16-inch round pizza pan, and then with your

clean buttery hands, spread dough thinly over the pan. Be gentle and

have patience, as this does make a perfectly thin crust!

3. Combine the garlic sauce ingredients and spread the sauce over the

dough/crust and allow to rest for 15 minutes or longer (up to 45

minutes).

4. Sprinkle toppings evenly over sauce in order listed.

5. Bake pizza in a pre-heated 450-degree oven for 10 minutes or until top is browned and bubbly, and crust is slightly browned on the bottom.

Watch carefully to avoid burning! ☐

Cut pizza into 8 slices and serve hot, with parmesan cheese if desired. Enjoy!



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This recipe is from Tammy's Recipes.