



Chicken Alfredo HeartShaped Pizza

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

This pizza is a breakaway from the traditional red sauce pizza. Homemade Alfredo sauce, grilled chicken, spinach, mozzarella, and Parmesan cheese pair beautifully on this pizza. While homemade dough is always a plus, feel free to use storebought pizza dough. I prefer Wincoreg pizza dough. Perfect for 2 to share.

Ingredients

- - 1 tablespoon butter - 1 tablespoon all-purpose flour - 1 $\frac{3}{4}$ cups finely grated Parmesan cheese
- divided - ? cup milk - $\frac{3}{4}$ teaspoon garlic powder
- divided - $\frac{1}{2}$ teaspoon Italian seasoning - 1 skinless
- boneless chicken breast - 1 store-bought pizza dough - $\frac{1}{2}$ cup mozzarella cheese - $\frac{1}{4}$ cup chopped fresh spinach

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking pan with parchment paper. Melt butter in a saucepan over medium heat and whisk in flour until smooth. Whisk in milk. Add 1/2 teaspoon garlic powder and 1 1/4 cup Parmesan cheese. Stir Alfredo sauce until melted and smooth
2. about 5 minutes. Set aside. Combine remaining garlic powder and Italian seasoning in a bowl. Rub mixture evenly on both sides of chicken breast. Heat a grill pan over medium-high heat. Add chicken breast and grill for 3 minutes per side. Remove from pan and allow to rest for 5 minutes. Slice into thin strips. Cut pizza dough in half and shape each into a heart. Place dough on the prepared baking sheet and pierce all over using a fork. Bake untopped dough in the preheated oven for 5 minutes. Remove from oven and spread with Alfredo sauce. Top with sliced chicken strips
3. chopped spinach
4. remaining Parmesan cheese
5. and mozzarella cheese. Bake pizzas until golden brown
6. about 25 minutes.