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Chicken Pesto Pizza ♦♦

Chicken Pesto Pizza is a delicious and flavorful pizza topped with grilled chicken, homemade pesto sauce, and a blend of mozzarella and Parmesan cheese. It is a perfect combination of Italian and American flavors, and it is a favorite among pizza lovers. The pizza is prepared by grilling the chicken, making the pesto sauce from scratch, and assembling the pizza with the toppings. It is then baked in the oven until the cheese is melted and bubbly. The result is a crispy and savory pizza that is sure to satisfy your taste buds.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 1000 grams

Number of Servings: 4

Serving Size: 250 g

Ingredients

500 g	pizza dough
300 g	grilled chicken breast
50 g	basil leaves

30 g	Pine Nuts
10 g	garlic cloves
100 ml	olive oil
200 g	mozzarella cheese
50 g	parmesan cheese

Directions

Step 1

Oven

Preheat the oven to 450°F (230°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Grilling

Grill the chicken breast until cooked through. Let it cool and then slice it into thin strips.

Prep Time: 10 mins

Cook Time: 10 mins

Step 3

Blending

In a food processor, combine basil leaves, pine nuts, garlic cloves, and olive oil. Blend until smooth to make the pesto sauce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Rolling

Roll out the pizza dough on a floured surface to your desired thickness.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Spreading

Spread the pesto sauce evenly over the pizza dough.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Topping

Top the pizza with the grilled chicken strips.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Sprinkling

Sprinkle mozzarella and Parmesan cheese over the pizza.

Prep Time: 2 mins

Cook Time: 0 mins

Step 8

Baking

Bake the pizza in the preheated oven for 12-15 minutes, or until the crust is golden and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Cooling

Remove the pizza from the oven and let it cool for a few minutes before slicing and serving.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 18 g

Protein: 20 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	6 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	18 g	64.29%	72%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	3 mcg	20%	20%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	30 mg	3%	3%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	10 mg	125%	55.56%
Potassium	300 mg	8.82%	11.54%
Zinc	2 mg	18.18%	25%
Selenium	20 mcg	36.36%	36.36%

Recipe Attributes

Cuisines

Italian French Japanese Mediterranean Middle Eastern

Kitchen Tools

Slow Cooker

Course

Appetizers Main Dishes Side Dishes Salads Snacks Sauces & Dressings

Cooking Method

Steaming Microwaving Blanching Sautéing Roasting Smoking Plating

Serving

Meal Type

Lunch Dinner Snack

Difficulty Level

Medium

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