

# Chicken and Vegetable Pesto Pizza

Servings: 4

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Total Time: 30 minutes

## Ingredients

1 ball of pizza dough (I use this one from [Joy the Baker](#) and use half of the recipe)

Olive oil

1/2 cup (4 ounces) prepared pesto

2 cups (16 ounces) shredded mozzarella cheese

1 medium zucchini, sliced into half-moons

1 (10 ounces) bag of baby spinach, sauteed

4 ounces skinless, boneless chicken breast, grilled and chopped

1/4 teaspoon crushed red pepper

1 tablespoon [King Arthur Flour's Pizza Seasoning](#)

Grated Parmesan cheese, for serving

## Directions

Preheat the oven to 500 degrees F. Pour approximately 2 tablespoons of olive oil onto a large, rimmed baking sheet (13×18-inches). Place the ball of pizza dough on the pan and lightly stretch and/or press the dough to fill the pan. If the dough tends to spring back at you, leave the dough alone for a couple of minutes, then continue pressing it out.

Using a spoon, spread the pesto all over the dough, leaving a thin border around the edge. Top with the cheese, zucchini, sauteed spinach, chopped chicken breast, red pepper, and pizza seasoning. Drizzle the top with a little more olive oil.

Bake the pizza for 18 to 20 minutes, or until the edges are crispy and the cheese is brown and bubbly.

Remove from the oven and allow it to cool for a few moments before topping with some grated Parmesan cheese.

## Cooking Notes

**Pizza Dough:** Feel free to use any pizza dough you like; you can even use a pre-made crust like Boboli or something similar. If you use the Joy the Baker pizza dough linked to above, make sure to only use half of the resulting dough for 1 pizza. The other half of the pizza dough will freeze well, a zip-top bag or another sealed container, for up to 2 months.

## Cooking Notes, cont.

**Pizza Seasoning:** If you don't have the pizza seasoning on hand, feel free to use a blend of spices from your pantry. I think the following blend would be nice: 1 teaspoon dried oregano, 1 teaspoon Italian seasoning, 1/2 teaspoon Kosher salt, 1/4 teaspoon onion powder, and 1/4 teaspoon garlic powder.