

Grilled Chicken Caesar Salad Pizza

Submitted by: Julie DeMatteo, Clementon, NJ



4 Servings

Dressing:

- 6 tablespoons plus 1/4 cup grated Parmesan cheese
- 6 tablespoons extra-virgin olive oil
- 3 tablespoons lemon juice
- 2 cloves garlic, chopped
- 1 teaspoon Worcestershire sauce

- 4 **Pilgrim's Pride** boneless, skinless, split chicken breasts
- 4 prebaked pizza crusts (7 inches each)
- 1 container (4 ounces) garlic & herb spreadable cheese
- 2 cups (8 ounces) shredded pizza cheese (mozzarella & provolone), divided
- 1 1/2 cups chopped tomato
- 2 tablespoons toasted pine nuts (optional)
- 2 cups shredded romaine lettuce

Place 6 tablespoons Parmesan cheese and remaining dressing ingredients in food processor or blender and process until smooth. Remove 1/4-cup dressing and reserve remainder for later use.

Preheat grill and lightly coat with oil or cooking spray. Brush 1/4-cup dressing on both sides of chicken breasts. Place breasts on prepared grill 4 to 6 inches from source of heat. Grill 4 to 5 minutes per side, turning once, or until chicken is no longer pink inside. Remove to a cutting board and set aside.

Preheat oven to 450°F. Place pizza crusts on a baking sheet and spread each with garlic & herb cheese, dividing evenly among crusts. Top with half the pizza cheese. Cut grilled chicken into 1/2-inch slices and divide among pizza crusts. Top with tomato, pine nuts, remaining pizza cheese and remaining 1/4-cup Parmesan cheese. Drizzle with half the reserved dressing and bake in preheated oven 10 to 12 minutes until topping is hot, crust is golden and cheese is melted. Toss lettuce with remaining dressing and divide among pizzas just before serving.