

Chicken Alfredo Pizza

2-3 boneless skinless chicken breasts
Montreal Steak Seasoning
refrigerated pizza dough
1/2 cup chicken broth
1 cup heavy whipping cream
1/2 cup grated parmesan cheese
2-3 cloves minced garlic
1 tbsp cornstarch

1/4 tsp salt
1/4 tsp pepper
8 basil leaves, chiffonaded
1 tbsp fresh parsley, chopped
2 tbsp olive oil, divided
2 cloves minced garlic
salt to taste

Preheat oven to 425. Layer chicken breasts between 2 pieces of wax paper and pound until even thickness. Generously sprinkle chicken breasts on both sides with Montreal Steak seasoning. Grill over high to medium high heat for 6-8 mins per side, or until chicken is no longer pink on the inside. Let cool, then slice into bite sized pieces. In a medium saucepan, heat chicken broth over medium high heat, bringing to a boil. Reduce heat to medium, and stir in heavy cream, cornstarch, and garlic. Bring to a soft boil and stir for one minute. Reduce heat to low, add parmesan cheese, salt and pepper. Let simmer for about 10 mins to melt cheese, let thicken, and incorporate flavors. Just before spreading on pizza, add in fresh herbs and stir well. Meanwhile, roll out the pizza dough onto a stone or baking sheet, and in a small saucepan, heat 2 tbsp olive oil and 2 cloves minced garlic over medium to medium low heat for about 3-4 mins, stirring constantly, to infuse flavor (do not let the garlic turn brown). Gently rub the garlic oil onto the pizza dough with a spoon or pastry brush. You don't want a lot of it on there, just enough for some flavor. Then sprinkle on a dash of salt. Top with alfredo sauce, then sliced chicken, turning the chicken to coat with the sauce. Bake at 425 for 15-20 mins until crust is golden.

Recipe brought to you by: Amanda of KevinAndAmanda.com 09/21/08



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