

## Award Winning Pizza Palooza Chicken Bacon Ranch Pizza

### Ingredients

1 12" Pizza crust \*\*  
1/3 Cup Ranch dressing \*  
1 Cup Cooked chicken, diced  
3/4 Cup Shredded mozzarella cheese  
3/4 Cup Shredded cheddar cheese  
4 Slices Bacon, cooked crisp & crumbled  
1 Roma tomato, seeded & diced  
1/4 Cup Green onion, sliced

Spread ranch dressing evenly over crust. Sprinkle with mozzarella, chicken, cheddar, bacon, tomato and onion. Bake 10-12 minutes at 500° on a pizza stone or 20-25 minutes at 400° on a pizza pan.

#### \*Ranch Dressing Recipe

3/4 cup mayonnaise  
3/4 cup sour cream  
1 tbsp. olive oil  
1 tbsp. lemon juice  
1/2 cup buttermilk  
Small bunch chives  
Small handful parsley  
1 clove garlic - chopped  
1/2 tsp salt  
Freshly ground pepper

Combine all ingredients in blender or food processor starting with 1/4 cup buttermilk. Blend 10 seconds, check the consistency and add more buttermilk if desired. Taste and adjust seasonings if desired.

#### \*\*Pizza Crust

1 (1/4 oz.) pkg. active dry yeast  
1 cup warm water (110° F)  
2 cups bread flour  
2 Tbsps. olive oil  
1 tsp salt  
2 tsp white sugar

In small bowl dissolve yeast in warm water and let stand about 10 minutes. In large bowl combine flour, olive oil, salt, sugar and yeast mixture. Stir well to combine. Beat well until stiff dough is formed. Cover and let rise until doubled in volume, about 30 minutes. Turn dough out onto a well-floured surface and form with hands into pizza crust shape.