

Chicken Bacon Club Pizza

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Adapted from Taste of Home

Serves 2

Blue – 9

Purple – 9

Green – 11

- $\frac{1}{2}$ cup self rising flour
- $\frac{1}{3}$ cup non fat plain Greek yogurt
- 2 Tbsp whipped cream cheese
- 2 Tbsp minced shallot
- 1 cup cooked, shredded chicken
- 2 oz reduced fat cheese of choice
- 2 slices center cut bacon cooked
- 4 Tbsp fat free sour cream
- 1 Tbsp 1% milk
- 1 tsp ranch dressing mix
- Shredded lettuce
- Chopped tomato

1. Preheat oven to 400.
2. In a bowl, mix flour and yogurt until combined. Knead for 20 seconds. Divide in half and roll each half into a crust on a pan that has been sprayed with non stick spray. Bake crust for 8 minutes.

3. While crust is done, combine cream cheese and shallot; divide and spread over crust. Top each crust with chicken, cheese and bacon.
4. Return to oven and bake 12-15 minutes or until crust is brown and cheese is melted.
5. Meanwhile, in a small bowl, combine sour cream, milk and dressing mix.
6. When pizza is done, sprinkle on lettuce and tomato and drizzle with dressing.