



Pesto Chicken and Brie Pizza

With creamy Brie, rich pesto and zesty sun-dried tomatoes, this restaurant-style pizza can be ready faster than ordering pizza delivery for dinner.

about 4 servings



Easy

up to 10 Min.



Ingredients:

Pizza:

- 1 package Dr. Oetker Giuseppe Pizzeria Top & Bake
- 0.75 cup shredded, cooked chicken
- 0.25 cup basil pesto, jarred
- 0.33 cup pizza sauce
- 0.5 cup shredded mozzarella cheese
- sundried tomatoes
- 4 oz brie, thinly sliced
- 2 tbsp pine nuts, toasted
- 2 tbsp fresh basil

- 1 Toss together chicken and pesto until well coated; set aside.
- 2 Place pizza crust on pizza pan or baking sheet. Spread pizza sauce over crust. Sprinkle with mozzarella. Top with chicken mixture, sun-dried tomatoes and Brie cheese.
- 3 Bake according to package directions. Garnish with pine nuts and basil before serving.

Tips

- For a white pizza, substitute jarred Alfredo sauce for pizza sauce.

