



Buffalo Chicken Pizza

Prep: 25 minutes

Grill: 22 minutes • Serves: 4

Cream Sauce

- 1 garlic clove, crushed
- 1 tablespoon unsalted butter
- ½ (8-ounce) package cream cheese
- ⅓ cup whole milk
- ¼ teaspoon salt

Buffalo Chicken

- 1 boneless, skinless chicken breast (about 8 ounces)
- Nonstick cooking spray
- ⅓ cup Frank's® RedHot® wings hot buffalo sauce

Pizza

- Yellow cornmeal for sprinkling
- All-purpose flour for dusting
- 1 (8- to 10-ounce) frozen pizza dough ball, thawed
- 1½ cups shredded mozzarella and/or Cheddar cheese (6 ounces)
- ¼ cup blue cheese crumbles
- 3 slices fully cooked bacon, chopped
- 2 green onions, sliced

1. Prepare Cream Sauce: Prepare outdoor grill for direct grilling over medium heat (about 400°). In small saucepot, cook garlic and butter over medium-low heat 2 to 3 minutes or until garlic is softened, stirring occasionally. Add cream cheese, milk and salt; cook 3 to 4 minutes or until sauce is smooth, whisking frequently.

2. Prepare Buffalo Chicken: Spray chicken with nonstick cooking spray. Place chicken on hot grill rack; cook 10 to 12 minutes or until chicken loses its pink color throughout and internal temperature reaches 165°, turning once halfway through cooking. Cool 5 minutes, cut chicken into ½-inch pieces. In small bowl, toss buffalo sauce and chicken until well coated.

3. Prepare Pizza: Adjust grill for indirect grilling over medium heat. Sprinkle bottom of rimmed baking pan with cornmeal. Lightly flour work surface with flour; place dough on prepared surface. With rolling pin, roll dough to 12-inch round; carefully transfer onto pan over cornmeal. With fork, poke dough several times to vent; slide dough onto center of hot grill rack. Cover and cook 8 to 10 minutes or until bottom of crust is browned, rotating once halfway through cooking; transfer crust back to baking pan.

4. Leaving 1-inch border, with back of spoon, spread Cream Sauce over crust; evenly sprinkle with cheeses, bacon and chicken. Slide pizza onto hot grill rack. Cover and cook 4 to 5 minutes or just until edges of pizza are golden brown and cheese melts, moving pizza crust if necessary to prevent crust from burning. Transfer to cutting board; evenly sprinkle with onions. Cut into 8 slices to serve.

Approximate nutritional values per serving:

521 Calories, 28g Fat (17g Saturated), 117mg Cholesterol, 959mg Sodium, 32g Carbohydrates, 1g Fiber, 30g Protein

Dietitian's Dish

> Lighten up the saturated fat and calories in the cream sauce by swapping for olive or canola oil, 3 less fat (Neufchâtel) cream cheese, and fat free half-n-half.