

SERVES: 4-8

PREP TIME: 2 HRS,

15 MIN

**COOK TIME: 35-45 MIN** 

SKILL LEVEL:



**REQUIRES USE OF:** 





# CHICKEN BACON RANCH PIZZA RING

#### INGREDIENTS:

1 (16 ounce) package Haggen classic pizza dough

neutral oil, enough to lightly coat pizza stone or pan

1 cup pizza or Italian blend cheese, shredded

flour, a small amount for dusting counter 3 tablespoons butter

1 tablespoons butter

1 tablespoon garlic, minced

1/2 cup Haggen buttermilk ranch salad dressing

1/3 cup-1/2 cup cooked bacon, crumbled 2 cups rotisserie chicken, shredded

## Optional toppings:

red onions and tomatoes, diced Parmesan cheese, grated

## **ITEMS TO GATHER:**

apron
paper towels
measuring cups
measuring spoons
pastry brush
spoon
oven-safe mitts
small bowl, microwave safe
rolling pin
medium mixing bowl
pizza stone or large
baking sheet



butter knife





# **GET COOKIN'!**

#### **INSTRUCTIONS:**

Remove the prepared pizza dough from refrigerator and let it sit on the counter at room temperature for an hour or two before baking.

Place all your ingredients and cooking tools on the counter near your cooking area.

Preheat oven to 425°F.

Spread a small amount of oil onto your pizza stone or baking sheet with a paper towel. Set pizza stone or baking sheet aside.

In a medium bowl, mix together the two shredded cheeses until thoroughly combined. Set bowl aside.

Sprinkle a clean area of the counter with flour and roll out the pizza dough using a rolling pin. The final shape of the pizza dough should resemble a 12 inch x 18 inch rectangle.

Cut the butter into one tablespoon pieces. Place the butter into a small microwave-safe bowl and cover with a paper towel. Heat for 30 seconds. Carefully remove from the microwave and add the minced garlic. Using a spoon, stir to combine.

Using a pastry brush, lightly coat the surface of the shaped pizza dough with the butter and garlic mixture. Next, use the pastry brush to spread the ranch dressing across the pizza dough.

Sprinkle the cheese mixture on top of the dough, leaving a one inch border on both ends and one side.

Sprinkle the bacon on top of the cheese, making sure to keep the edges free from any bits of food.

Next, sprinkle the cooked chicken on top of the cheese and bacon.

From the longest side of the dough, carefully begin rolling the dough towards the edge that you have kept clear of ingredients, as tightly as possible.

Without lifting, carefully bring both ends together, forming a circle. Pinch edges together and transfer to the oiled pizza stone or baking sheet.

Brush the top of the pizza ring with the remaining garlic butter. Sprinkle Parmesan and any toppings you prefer on top of the pizza ring.

Using oven-safe mitts, carefully put the pizza ring into the oven and bake 35–45 minutes or until top is golden brown and heated throughout.

## **ENJOY!**

