

**CHOPPED CHICKEN AND BACON CAESAR SALAD TOPPED WHITE PIZZA
WITH CREAMY CAESAR DRESSING**

Serves 4.

Dressing:

1/2 cup freshly grated Parmesan cheese
1/3 cup mayonnaise
1/4 cup fresh lemon juice
2 T. extra-virgin olive oil
2 tsp. Dijon mustard
1 tsp. Worcestershire sauce
2 cloves garlic, finely minced,
1 T. capers, rinsed and drained
Salt and pepper to taste

Pizza:

2 small boneless skinless chicken breasts
4 slices thick bacon, diced and cooked
1 pkg. prepared pizza dough
Olive oil for brushing the crust
2 cups freshly grated mozzarella cheese
1/2 cup freshly grated Parmesan cheese
plus a small chunk for shavings
2 romaine hearts, cut into 1/2-inch pieces
1/2 cup diced seeded tomatoes
Salt and pepper to taste

1. For the dressing, place all the ingredients in the blender or food processor and process until smooth. Remove 1/2 cup and refrigerate for the salad. Place the remaining dressing in a shallow casserole.
2. Trim chicken breasts and pound to an even 1/2-inch thickness. Add chicken to the dressing in the casserole, turning to coat well. Cover and refrigerate for 4 hours. Remove chicken and grill 4 to 5 minutes per side or until cooked through. Cool chicken a bit and then dice or slice into small pieces; set aside.
3. About 20 to 30 minutes before cooking time, remove the pizza dough from the refrigerator and stretch dough into a round or oval shape on a silpat or parchment-lined baking sheet. It may take a couple of tries at stretching to form a thin crust; let the crust rest about 10 minutes between stretchings. Brush the dough with olive oil.
4. Preheat the oven to 450 or 500 degrees. Sprinkle the mozzarella cheese over the crust and bake the pizza until the dough crisps up and the cheese is melted and pizza crust is brown and crisp, 15 to 18 minutes. Remove pizza from oven and sprinkle with 1/2 cup grated Parmesan, the diced or sliced chicken and the bacon. Toss the lettuce with tomatoes and enough of the reserved dressing to coat well. Top the pizza with the Caesar salad and shave some Parmesan over the top. Cut into wedges or fingers to serve.