

Kentucky Farm to School JUNIOR CHEF STATE

Recipes

Letcher County, Region 14: "LCC Cougar Chefs"

Chicken Club Pizza with Fresh Garden Veggies

Crust:

½ Cups Whole Wheat Flour

½ Cup AP Flour

1 Cup Warm Water

1 Tbsp. Vegetable Oil

1 Pkg. Active Dry Yeast

¾ Tsp. Salt

1 Tsp Honey

Add 1 pkg. Yeast to 1 cup warm water and set aside.

Combine Flour, 2 tsp. Oil, 1 tsp. Salt, 1 tsp. Honey, and then add yeast and water mixture.

Mix well. Cover dough and place in a warm spot for 10 minutes to rise.

Punch down and press into an oiled (with 2 tsp. Oil) 14 inch pizza pan. Bake at 350 for 15-20 minutes.

Topping:

¼ Cup Mayonnaise

1 Cup Ranch Dressing (divided, saving ½ cup for drizzle over veggies)

1 Cup finely shredded Cheddar Cheese (divided)

½ Cup finely shredded Mozzarella Cheese (divided)

1 ½ Cups chopped roasted chicken tenders

8 slices of bacon, baked crisp and crumbled

1 Cup finely shredded leafy green lettuce

1 Tomato, (1 cup) finely chopped

1 Tbsp thinly sliced green onion

1 Tbsp grated carrot

¼ Cup finely chopped bell peppers (yellow and orange)

Heat oven to 350 F

Mix Mayo, ½ cup Ranch Dressing and spread on crust

Layer crust with half the cheese, roasted chopped chicken, remaining cheese and the bacon

Bake 5 minutes or until cheese is melted and crust is golden brown.

Top with the lettuce, tomatoes, and all other fresh vegetables

Drizzle remaining Ranch Dressing over fresh vegetables

Makes 8 servings.