

## Wisconsin Provolone Pizza With Chicken And Pesto

Servings: 6

### Ingredients:

2 tablespoons olive oil  
2 boneless, skinless split chicken breasts, cut into strips  
1 medium diced green bell pepper  
1 medium diced red or orange pepper  
1 medium onion, thinly sliced  
1/3 cup prepared pesto  
1 1/2 cups (6 ounces) shredded provolone cheese  
1 (12-inch) pre-baked pizza crust

### Cooking Directions:

Preheat the oven to 400°F.

In a skillet, heat the olive oil over medium-high heat. Add the chicken; sauté until the chicken is browned, 5 to 7 minutes. Add the peppers and onions continue to sauté until browned, 4 to 5 minutes. Stir in the pesto.

Place the pizza crust on a pizza pan or large baking sheet. Spoon the chicken mixture on the crust; top with the cheese. Bake for 10 to 12 minutes or until the cheese is bubbly.



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