



Old World Asiago Chicken Pizza

Rotisserie chicken with caramelized onions, fresh sage and plenty of Asiago.

Yield: (12) 9" pizzas, thin crust

Ingredients

- 12 each 8 oz. Pizza dough ball
- 1 quart + 2 cups Bella Rossa Pizza Sauce with Basil
- 1½ cups Caramelized onions
- 6 cups Rotisserie chicken, pulled, diced ½"
- 6 cups Asiago cheese, shredded
- ¼ cup Fresh sage, chiffonade
- ¼ cup Extra virgin olive oil

Directions

1. Preheat pizza oven to 500°F; impinger oven to 475°F.
2. On a lightly floured surface, stretch dough to 9"– 10" diameter. Pizza should be irregular in shape.
3. Lay stretched dough onto a lightly floured pizza peel or a pizza screen sprayed with pan release.
To Assemble One Pizza – Top each dough with the following:
 - 4 oz. ladle Bella Rossa Pizza Sauce with Basil
 - 2 tbsp. Caramelized onions
 - ½ cup Rotisserie chicken
 - ½ cup Asiago cheese
4. Bake in pizza oven for 6–7 minutes, impinger oven 3–4 minutes, or until baked through and golden brown.
5. Top each pizza with 1 tsp. of sage and 1 tsp. extra virgin olive oil. Cut pizza into 4 slices and serve immediately.