

Buffalo Chicken Pizza Recipe

Ingredients:

2 Mama Mary's 12-inch Gourmet Pizza Crust
2 tablespoons extra virgin olive oil
¾ cup Mama Mary's Pizza Sauce
½ cup of Moore's Buffalo Wing Sauce
½ teaspoon Dried thyme
½ teaspoon ground cumin
3 boneless & skinned chicken breast halves, cubed
3 cups shredded Mozzarella cheese
1 cup crumbled Blue cheese (optional)
1 cup thinly sliced celery
1 cup chopped fresh tomato

Preparation:

Preheat the oven to 400 degrees. Place Mama Mary's 12-inch Gourmet Pizza Crust on a pizza pan and brush crust with olive oil. In a large, nonstick skillet combine the Mama's Mary's Pizza Sauce, hot Moore's Buffalo Wing Sauce, thyme, cumin and chicken. Cook over medium heat for 7 minutes or until chicken is thoroughly cooked. Spread over prepared crust. Distribute the cheeses evenly over the chicken. Top with celery and tomato.

Bake for 10 to 12 minutes.