

Chicken Cordon Bleu Pizza



Pizza Crusts

2 Thin Crust Pizza crusts using Yumee Yumee Dreamees mix

Pizza Toppings

3/4 cup prepared Alfredo Sauce, warmed
1 (12.5 ounce) can white chicken in water, drained
1/8 teaspoon garlic powder
1/2 teaspoon dried chives
2 teaspoons grated Parmesan cheese
3 slices deli ham, cut into thin strips, or 1/4 cup bacon bits
3 green onions, sliced
1 1/2 cups shredded Swiss cheese
1 1/2 cups shredded Mozzarella cheese

Prepare and cook pizza crusts according to recipe directions.

In a medium bowl, combine chicken, garlic powder, and chives. Mix well. Cook for 1 minute and stir. Cook an additional minute, stirring every 30 seconds.

Top each crust with warm Alfredo Sauce, Parmesan cheese, ham or bacon bits, cooked chicken, green onions, and cheeses. Cook on high for 2 minutes, or until cheese is melted.

Makes two 9 inch pizzas

Cook's Note: Recipe was tested in a 700 watt microwave oven with a turntable.