

Bacon Chicken Bruschetta Pizza

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 Stonefire thin crust pizza
- 1 tsp. Garlic Expressions dressing
- 2 heaping tbsp. jarred alfredo sauce
- 1 cup shredded mozzarella cheese
- 1 cup Heinen's rotisserie chicken, cubed
- 1/2 cup crumbled bacon
- Heinen's balsamic glaze
- Parmesan shavings



Method

1. Preheat oven to 450°F.
2. Line a baking sheet with parchment paper or use a pizza stone.
3. Place pizza crust on prepared baking sheet and proceed to brush the entire crust with the Garlic Expressions dressing. This gives the pizza the most fabulous base.
4. Next, smear Alfredo sauce all over the pizza, leaving 1/2 inch of the outer crust without Alfredo sauce.
5. Sprinkle pizza with mozzarella and top with chicken and bacon.
6. Bake at 450°F for 13-15 minutes until the edges are slightly golden and the cheese has melted completely.
7. Turn the oven off and set it to broil.
8. Place pizza back into the oven and let it sit under the broiler for 1-2 minutes until the cheese starts to bubble and brown just slightly.
9. Take the pizza out and set aside to cool for one minute.
10. Use Heinen's balsamic glaze and drizzle over the pizza any way you would like. A spiral is a fun way to evenly distribute.
11. Top with Heinen's parmesan shavings, slice and enjoy!