



Grilled Pizza with Buffalo Chicken Salad

Ingredients

1 each pizza dough, 7 oz.
1/2 oz. red onion (thinly sliced)
1 oz. blue cheese (crumbled, divided)
1 1/4 cups Buffalo Chicken Salad
1/2 oz. iceberg lettuce (shredded)
1/2 cup scallion (sliced)
1 oz. Marzetti® Ranch Dressing
Buffalo Chicken Salad:
2 cups (~1 lb.) pulled chicken meat
1/2 cup celery (diced)
1/4 oz. scallion (thinly sliced)
1 cup Marzetti® Extra Heavy Mayonnaise
1/2 cup Marzetti™ Buffalo Wing Sauce (mild, medium or hot)

Marzetti Products



[Marzetti Extra Heavy Mayonnaise 1 Gallon Bottle](#)



[Marzetti Mild Buffalo Wing Sauce 1 Gallon Bottle](#)



[Marzetti Garden Ranch Dressing 1 Gallon Bottle](#)



[Marzetti Medium Buffalo Wing Sauce 1 Gallon Bottle](#)

Preparation

1. For the Buffalo Chicken Salad:
Combine the ingredients together and allow 2-4 hours before using.
2. Procedure:
Preheat grill on high.
3. Knead doughball with flour and stretch to approximately 10-in. diameter. Brush both sides of the dough with olive oil and season with salt and black pepper.
4. Spray some grill oil spray on a clean, hot grill and place the crust directly on the grate.
5. After approximately 45 seconds, turn the crust 45° and allow to grill on that side for another 30 seconds. Flip the crust over and grill for another 45 seconds turning 45° halfway through.
6. Immediately after removing from the grill, top the grilled crust with 1/2 oz. each of sliced red onion and crumbled blue cheese. Place in a 400°F oven for 3 minutes to finish cooking the crust and to slightly melt the blue cheese.
7. When the crust comes out the oven, top with 1 1/4 cups of Buffalo Chicken Salad and spread evenly.
8. Finish the pizza with 1/2 oz. shredded iceberg, 1/4 oz. of sliced scallions, 1/2 oz. blue cheese and 1 oz. of Marzetti Ranch Dressing drizzled over the top.
9. Slice into 8 pieces and serve.