Caprese Chicken Pitza
with Basil Pesto

Caprese salad? Yes please. Caprese with chicken? Absolutely. Caprese chicken on a pitza (aka the deliciously crisp alternative to finicky pizza dough)? Say no more. We've got you covered!

🕑 20-30min   🍴 2 Servings

232

1. Prep ingredients

Preheat broiler with a rack in the upper third.

Thinly slice **mozzarella**. Thinly slice **tomatoes**; arrange in a single layer on paper towels and sprinkle all over with **salt**.

Pat **chicken** dry, then season all over with **salt** and **pepper**.

2. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer; cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, 3–4 minutes. Off heat, season with **¼ teaspoon granulated garlic**.

3. Toast pitas

Lightly brush **pitas** with **oil** and sprinkle with **granulated garlic**. Transfer to a rimmed baking sheet.

Broil on upper oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).
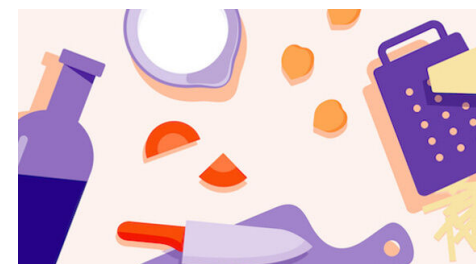
4. Bake pitzas & serve

Pat **tomatoes** with paper towels to remove any excess liquid. Spread **pesto** over **pitas**, then top with **tomatoes, chicken**, and **mozzarella**. Broil on upper oven rack until cheese is melted, 1–2 minutes (watch closely).

Cut **caprese chicken pitzas** into wedges for serving, if desired. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!