



Chicken Ranch Pizza with Bacon

READY IN



20 min.

SERVINGS



6

CALORIES



1604 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 4.5 ounce premium chicken breast in water chunk drained swanson® canned
- 10.8 ounce campbell's® condensed cream of chicken soup fat free 98% canned (Regular or)
- 8 slices bacon crumbled cooked
- 12 inch pizza crust prepared thin
- 6 servings ranch salad dressing
- 1 cup mexican cheese blend shredded
- 1 cup mozzarella cheese shredded

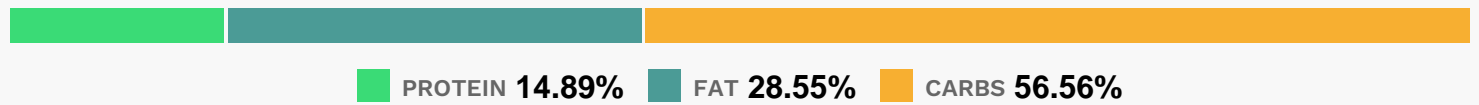
Equipment

oven

Directions

- Heat the oven to 375 degrees F.
- Spread the soup onto the pizza crust to within 1/4-inch of the edge. Top with the chicken, cheeses and bacon.
- Bake for 10 minutes or until the cheese is melted and the crust is golden.
- Drizzle the ranch dressing over the pizza.

Nutrition Facts



Properties

Glycemic Index:11.67, Glycemic Load:1.67, Inflammation Score:-1, Nutrition Score:16.817391162333%

Nutrients (% of daily need)

Calories: 1604.39kcal (80.22%), Fat: 50.59g (77.83%), Saturated Fat: 20.24g (126.5%), Carbohydrates: 225.45g (75.15%), Net Carbohydrates: 218.63g (79.5%), Sugar: 8.93g (9.92%), Cholesterol: 68.51mg (22.84%), Sodium: 3458.03mg (150.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 59.35g (118.69%), Iron: 13.3mg (73.86%), Calcium: 645.9mg (64.59%), Vitamin K: 43.22µg (41.16%), Phosphorus: 305.42mg (30.54%), Selenium: 20.2µg (28.86%), Fiber: 6.83g (27.3%), Vitamin B3: 3.59mg (17.97%), Vitamin B12: 0.87µg (14.42%), Vitamin B2: 0.21mg (12.22%), Vitamin B6: 0.24mg (12.18%), Zinc: 1.75mg (11.7%), Vitamin B5: 0.83mg (8.32%), Vitamin E: 1.11mg (7.38%), Vitamin A: 363.37IU (7.27%), Vitamin B1: 0.09mg (6.29%), Potassium: 206.04mg (5.89%), Magnesium: 20.77mg (5.19%), Copper: 0.09mg (4.72%), Manganese: 0.06mg (3.12%), Vitamin D: 0.26µg (1.75%), Folate: 6.8µg (1.7%)