



## Chopped Caesar Salad Pizza

READY IN



185 min.

SERVINGS



6

CALORIES



856 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 2.3 teaspoons active yeast dry
- 1 fillet anchovy dried rinsed
- 4 cups bread flour for dusting plus more
- 1 chicken breast sliced
- 2 teaspoons dijon mustard
- 2 cloves garlic minced grated
- 1 teaspoon kosher salt
- 6 servings kosher salt and freshly cracked pepper black
- 0.3 cup juice of lemon

- 0.3 cup mayonnaise
- 8 ounces mozzarella cheese sliced
- 2 tablespoons olive oil
- 3 tablespoons olive oil
- 6 servings olive oil for brushing crust
- 0.5 cup parmesan grated
- 0.5 cup parmesan grated chunk for shavingw
- 0.5 teaspoon freshly cracked pepper black
- 2 baby greens washed and dried, cut into 1/2-inch pieces
- 2 teaspoons salt
- 2 teaspoons sugar
- 1.8 cups warm water (105 to 110 degrees F)
- 1 teaspoon worcestershire sauce

## Equipment

- food processor
- bowl
- baking sheet
- oven
- blender
- plastic wrap
- kitchen thermometer
- stand mixer
- kitchen towels
- measuring cup
- pizza stone

## Directions

- Prepare the Simple Pizza Dough according to recipe.

- Preheat the oven to 500 degrees F.
- On a baking sheet brushed liberally with olive oil, stretch the dough to desired shape and thickness.
- Brush the crust with olive oil and top with the mozzarella slices.
- Bake the pizza until the dough crisps up and cheese is melted, about 15 minutes.
- Remove the pizza from oven. Top the melted mozzarella with the grated Parmesan and sliced chicken. Toss the romaine hearts with the Caesar Salad Dressing and season with salt and pepper. Top the pizza with the Caesar salad and shave over some Parmesan.
- Serve and enjoy!
- Cook's Note: If you don't have a pizza stone at home, no worries, use a well-oiled sheet tray and a hot oven to achieve a crisp bottom on your pizza! Also place the dough on the very bottom rack of your oven. It will help to create that crispy crust.
- In a blender or food processor, process the Parmesan, mayonnaise, lemon juice, olive oil, mustard, Worcestershire, salt, pepper, garlic and anchovy until emulsified and smooth. Refrigerate until ready to use.;
- In a liquid measuring cup, combine the warm water, yeast and sugar. Allow the yeast to dissolve and bloom, about 5 minutes. Once bloomed, add the olive oil.
- Meanwhile, in the bowl of a stand mixer fitted with the paddle attachment, combine the flour and salt. Stream in the water/yeast mixture and as the dough begins to come together, switch to a dough hook attachment. Allow the dough to knead, adding a bit more flour if needed, so that the dough releases from the sides of the bowl, 1 to 3 minutes. You should be able to touch the dough and not have the dough stick to your fingers. Once the dough has kneaded and has pulled away from the sides of the bowl, remove the dough from bowl to a floured work surface and, with floured hands, continue to knead it by hand for 1 to 2 minutes. Then form the dough into a round ball and place it into a large bowl sprayed with nonstick spray. Cover the bowl with plastic wrap or a clean dish towel and let the dough rise in a warm area of your kitchen until it doubles in size, 1 1/2 to 2 hours. After the dough has risen it is ready to be cooked however you'd like!
- Cook's Notes: This dough is wet dough, keep bench flour at the ready and make sure to flour your hands when working with the dough. Trust your gut as a chef, if the dough is too wet, add more flour, if it is too stiff, add a little water.
- Sugar is used to feed the yeast which will help the dough to grow. Bread flour will give you a chewier texture because the flour has more gluten. You don't need to use a thermometer to get the water temperature, it should just feel warm to the touch.

# Nutrition Facts

PROTEIN 15.78% FAT 53.14% CARBS 31.08%

## Properties

Glycemic Index:60.35, Glycemic Load:40.61, Inflammation Score:-10, Nutrition Score:26.931739102239%

## Flavonoids

Eriodictyol: 0.5mg, Eriodictyol: 0.5mg, Eriodictyol: 0.5mg, Eriodictyol: 0.5mg Hesperetin: 1.47mg, Hesperetin: 1.47mg, Hesperetin: 1.47mg, Hesperetin: 1.47mg Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.88mg, Quercetin: 0.88mg, Quercetin: 0.88mg, Quercetin: 0.88mg

## Nutrients (% of daily need)

Calories: 856.15kcal (42.81%), Fat: 50.42g (77.56%), Saturated Fat: 13.17g (82.3%), Carbohydrates: 66.34g (22.11%), Net Carbohydrates: 63.07g (22.94%), Sugar: 3.02g (3.36%), Cholesterol: 70.93mg (23.64%), Sodium: 2024.83mg (88.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 33.7g (67.39%), Selenium: 56.83µg (81.18%), Vitamin A: 3691.43IU (73.83%), Vitamin K: 76.15µg (72.53%), Phosphorus: 436.92mg (43.69%), Calcium: 425.82mg (42.58%), Manganese: 0.79mg (39.67%), Vitamin E: 4.69mg (31.3%), Folate: 114.32µg (28.58%), Vitamin B3: 5.56mg (27.81%), Vitamin B6: 0.41mg (20.41%), Vitamin B2: 0.33mg (19.5%), Vitamin B12: 1.16µg (19.28%), Vitamin B1: 0.27mg (18.28%), Zinc: 2.74mg (18.27%), Magnesium: 54.62mg (13.66%), Fiber: 3.27g (13.08%), Vitamin B5: 1.29mg (12.94%), Potassium: 403.74mg (11.54%), Copper: 0.22mg (11.03%), Iron: 1.91mg (10.6%), Vitamin C: 6.35mg (7.69%), Vitamin D: 0.3µg (1.98%)