

CopyCat Olive Garden Chicken Formaggio Pizza

Ingredients

4 ounces boneless, skinless chicken breast
1 tablespoon olive oil
2 tablespoons diced onions
1 teaspoon chopped garlic
1 cup tomatoes diced and drained
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon dried basil
 $\frac{1}{2}$ cup shredded Fontinella cheese
 $\frac{1}{2}$ cup shredded mozzarella cheese
 $\frac{1}{2}$ cup sliced mushrooms
1 tablespoon shredded Parmesan cheese
1 12 inch pre-baked pizza crust

Directions

Preheat oven to 450 degrees.

Saute or bake chicken breast, cool. Cut chicken into $\frac{1}{4}$ -inch thick strips.

Spray or grease a 12-inch pizza pan or baking sheet.

Place the pizza crust on the pizza pan.

Place tomatoes, salt, and basil in a bowl.

Saute onions and garlic briefly in the olive oil and add them to the tomatoes, salt, and basil.

Spread the tomato mixture over the top of the crust.

Lay the chicken strips on top of the tomatoes.

Top with Fontinella and mozzarella cheeses.

Add the sliced mushrooms and sprinkle with Parmesan cheese.

Bake at 450 degrees for 8 minutes, or until cheese is melted and the crust is piping hot.