

## Chicken and Veggie Pizza

adapted from [The Recipe Critic](#)

### crust:

- 1½ cups warm water
- 2 Tbsp. sugar
- 1 Tbsp. yeast
- 3½ cups flour
- 1 tsp salt

### toppings:

- 1 tablespoon olive oil
- 1-2 cloves crushed garlic
- 1/2 pound shredded mozzarella cheese
- 1/2 small zucchini, sliced thin
- 1/2 small yellow squash, sliced thin
- 1/4 red onion, sliced thin
- 1/2 roma tomato, diced
- 1 cup shredded cooked chicken
- 2 tablespoons parmesan cheese

Preheat a baking stone (or an overturned baking sheet) in the oven to 500. In the bowl of a stand mixer, or a large mixing bowl, combine warm water, sugar and yeast, and let sit for five minutes, until the yeast is bubbly. Add the flour and salt, and mix until a smooth dough forms. Let rise for 10 minutes.

Divide dough in half. On a sheet of parchment paper dusted with cornmeal, roll one half out into a large circle. Spread with olive oil, and sprinkle with garlic. Top with mozzarella, vegetables, and chicken, then sprinkle parmesan cheese over the top. Using a pizza peel or a large cutting board, transfer the pizza to the baking stone or cookie sheet. Bake 8-9 minutes, or until cheese is bubbling and crust is lightly browned. Remove carefully and let cool for a few minutes before slicing.