Chicken Bacon Ranch Pizza

PREP TIME: 10 MIN COOK TIME: 25 MIN TOTAL TIME: 35 MIN	Yield: 1 Serving	Author: Lauren	

A lightened up version of this delicious pizza, made with 2 ingredient dough, zero calorie ranch, and turkey bacon

INGREDIENTS:

- 1/2 cup Fat Free Plain Greek Yogurt
- 1/2 cup Self Rising Flour (Or Regular + 1 tsp Baking Powder)
- 1/3 cup Zero Calorie Ranch
- 3/4 cup Part Skim Mozzarella Cheese
- 3 slices Turkey Bacon
- 1 cup Shredded Chicken
- Salt to taste

INSTRUCTIONS:

- 1. Preheat to oven to 400 degrees
- 2. in a small bowl mix the yogurt and flour until a nice dough forms
- Spread dough out on a greased baking sheet and sprinkle with a pinch of salt
- 4. Place crust in the oven for 15 minutes
- 5. Remove crust from the oven and spread the ranch over the partly coked crust
- 6. Add the chicken, bacon, and cheese to the pizza and return to the oven for 10 more minutes
- 7. Remove from the oven and Enjoy!