

Chicken Bacon and Pear Pizza with Creamy White Sauce

A sweet-savory pizza with tender chicken, crisp bacon, juicy pears, sauteed onion, creamy Parmesan white sauce, mozzarella, and optional balsamic glaze.



PREP

5 minutes

COOK

45 minutes

TOTAL

50 minutes

SERVES

6 servings

INGREDIENTS

- 1 (16-ounce) pizza crust or pizza dough
- 8 ounces chicken tenderloin or chicken breast
- 6 strips bacon, cut into 1/2-inch pieces
- 1 (15-ounce) can pears, well drained
- 3/4 cup chopped onion
- 1/4 rounded teaspoon salt, divided
- 1/4 rounded teaspoon black pepper, divided
- 1/4 rounded teaspoon garlic powder, divided
- 1/8 rounded teaspoon paprika
- 1/8 rounded teaspoon onion powder
- 8 ounces shredded mozzarella
- 3/4 cup plain yogurt
- 1/3 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- Balsamic glaze, for drizzling, optional

DIRECTIONS

1. Preheat the oven to 425 degrees F. Lightly grease a pizza pan or baking sheet with neutral oil or cooking spray.
2. Place the pizza dough or crust on the pan and stretch it into a 12- to 14-inch round. Poke the center all over with a fork, leaving the outer rim untouched.
3. Par-bake the crust for 7 minutes, then remove it from the oven and set it aside.
4. Drain the pears well, slice any thick pieces thinner, and pat them dry with paper towels.
5. Season the chicken with part of the salt, pepper, garlic powder, onion powder, and paprika.
6. Cook the bacon pieces in a skillet over medium to medium-high heat until browned and crisp. Transfer to a paper towel-lined plate and leave a small amount of bacon fat in the skillet.
7. Cook the chicken in the skillet for 3 to 4 minutes per side, or until it reaches 165 degrees F. Let it cool slightly, then cut it into bite-sized pieces.
8. Saute the chopped onion in the same skillet for about 3 minutes, adding a little reserved bacon fat if needed.
9. Stir together the yogurt, mayonnaise, Parmesan, and remaining seasoning to make the white sauce.
10. Spread a thin layer of sauce over the par-baked crust. Add about two-thirds of the mozzarella, then layer on the chicken, bacon, onion, and pears. Finish with the remaining mozzarella.
11. Bake for about 15 minutes, or until the crust is golden and the cheese is melted. Drizzle with balsamic

glaze if desired, slice, and serve warm.

SWAPS & NOTES

Pat the pears dry before adding them to the pizza so the crust stays crisp.

Use only as much white sauce as the crust needs; save extra sauce for dipping if desired.

TIPS FOR SUCCESS

Rotisserie chicken can be used as a shortcut.

A light drizzle of balsamic glaze balances the creamy sauce and sweet pears.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chicken-bacon-pear-pizza-creamy-white-sauce/>