Ralph’s Buffalo Chicken Pizza

*Ingredients:*

1 ball 16oz Pepe’s Dough Ball

2 oz Franks Red Hot or Any Hot Sauce

6 oz Mozzarella Cheese

1 Cup Crumbled Blue Cheese (chop finer if desired)

½ Cup Finely Chopped Celery

2 Cups Pre Cooked Chicken (Can use grilled, tenders, baked, etc.)

*Procedure:*

1. Spray pan with baking spray
2. Place thawed dough ball on pan
3. Stretch dough to desired shape, round or rectangle
4. Spread Hot Sauce around as you would pizza sauce
5. Sprinkle Mozzarella Cheese evenly
6. Top with Pre Cooked Chicken
7. Sprinkle a little more hot sauce around on the chicken
8. Bake in oven
9. After pizza is baked
10. Pull from oven and immediately sprinkle the Crumbled Blue Cheese and celery evenly

*Baking:*

1. Pre heat oven to 425°F
2. Place pizza on oven racked located in middle of oven
3. Bake for 10 minutes or until sides & bottom are a light golden brown
4. Allow to cool 3-5 minutes before cutting