



Photo by: Photo: Johnny Autry; Styling: Cindy Barr

## Chicken, Arugula, and Radish Pizza

If you don't have white wine vinegar on hand, substitute red wine vinegar or champagne vinegar.

Cooking Light JUNE 2013

Yield: Serves 4 (serving size: 2 wedges)

### Ingredients

1 (12-inch) thin pizza crust (such as Boboli)	1/4 teaspoon crushed red pepper
2 tablespoons extra-virgin olive oil, divided	2 tablespoons white wine vinegar
1 1/2 cups skinless, boneless rotisserie chicken breast, shredded	1 teaspoon Dijon mustard
1/3 cup part-skim ricotta cheese	1 1/2 cups baby arugula
1.5 ounces goat cheese, crumbled (about 1/3 cup)	1/2 cup thinly sliced radishes
1/2 teaspoon freshly ground black pepper	

### Preparation

1. Place a baking sheet in the oven. Preheat oven to 475° (keep baking sheet in oven as it preheats).
2. Brush crust with 1 tablespoon olive oil; top pizza evenly with shredded chicken and ricotta cheese. Sprinkle with goat cheese, black pepper, and red pepper. Carefully place pizza on preheated baking sheet; bake at 475° for 10 minutes.
3. Combine white wine vinegar, remaining 1 tablespoon olive oil, and Dijon mustard in a medium bowl, stirring with a whisk. Add arugula and radish slices; toss to coat. Top pizza with arugula mixture. Cut the pizza into 8 wedges.

### Nutritional Information

#### Amount per serving

Calories: 407   Fat: 16.9g   Saturated fat: 6g   Monounsaturated fat: 6.7g   Polyunsaturated fat: 1.1g  
Protein: 24.9g   Carbohydrate: 37.1g   Fiber: 0.5g   Cholesterol: 53mg   Iron: 0.7mg   Sodium: 668mg  
Calcium: 111mg

[Search for Recipes by Nutrition Data](#)

Go to full version of  
[Chicken, Arugula, and Radish Pizza recipe](#)

[\(Your California Privacy Rights\)](#). **Ad Choices**